

THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE AMERICAN MEAT PACKERS' ASSOCIATION

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No. 26.

PACKERS TO DEAL WITH BRITISH.

It is reported from Washington this week that Chandler Anderson, formerly counselor of the State Department, will sail for London next Tuesday to enter into direct negotiations with the British government for a settlement of the meat seizure cases which have been hanging fire for so long. Such a settlement would obviate the intervention of the United States government, which has been asked to protect the interests of American packers, and which has been prepared to do so.

It is said that Mr. Anderson will seek recovery for the value of the five cargoes of packinghouse products confiscated and will attempt to obtain the release of cargoes shipped by his clients on board twenty-nine other ships, now detained in British ports awaiting prize court proceedings.

The effect of this arrangement will be to stop the note which Secretary Lansing was preparing to send in protest of the recent prize court order of confiscation. The packers and the Department of State now understand that London has seen a light and is willing to arbitrate.

Mr. Anderson was counselor of the Department under Secretary Knox, and was succeeded by John Bassett Moore, who in turn gave way to Mr. Lansing. The Secretary and Mr. Anderson are close personal friends, and when the war broke out he had Mr. Anderson retained as special counselor. As such he visited the prison camps of Europe, and handled the Frye case and the packers' controversy.

AMERICAN SALT PORK IN DENMARK.

About 25,000 pounds of American salted pork are being consumed daily in the city of Copenhagen, says Consul General E. D. Winslow. The pork must be sold at not over 19 cents per pound. Permission will be granted soon, it is thought, allowing Danish packers to smoke and cure American salted meats. A maximum price will also be established for these cured meats of about 21 cents per pound. There is no duty to be paid on these imported provisions, but the high freight charges from American seaports are a great drawback to a more extended movement.

Do you want a good position? Look for it on page 48.

FEDERAL MEAT INSPECTION SERVICE WORK New Method of Destroying Trichinae in Pork by Freezing

In his annual report for the fiscal year ending June 30, 1915, Dr. A. D. Melvin, Chief of the Bureau of Animal Industry of the U. S. Department of Agriculture, reviews important phases of the work of his Bureau, which has in its charge the enforcement of the Federal meat inspection law as well as the handling of animal diseases.

The meat inspection showed an increase over the two preceding years, more than 58,000,000 animals having been slaughtered and over seven and one-half billion pounds of meat and meat food products having been prepared under this inspection.

The discovery of a new method for destroying trichinae in pork is mentioned as a feature of the year's work. This method, which employs low temperatures, has already been fully described in the columns of The National Provisioner. Concerning it Dr. Melvin says:

A new method for destroying trichinae in pork has been discovered by the Bureau and has simplified and rendered more effective the precautions against danger in pork prepared customarily to be eaten without cooking. It has been found that refrigeration at a temperature not higher than 5 degs. Fahr. for a period of 20 days is effective in destroying the trichinae parasites.

This method as an alternative to the previously known method of thorough cooking renders unnecessary the expensive and unsatisfactory microscopic inspection which had formerly been used and abandoned in this country, and which is still used in some countries.

Work in Combating Animal Diseases.

Dr. Melvin refers at length to the foot-and-mouth disease outbreak and the method of its handling, saying in opening:

The most serious event of the year in the Bureau's work was an outbreak of foot-and-mouth disease, which was first diagnosed in October, 1914. This has been by far the most extensive of the occasional visitations to the United States of this highly contagious animal plague. The disease occurred in 21 States and the District of Columbia. After months of energetic effort, in co-operation with the authorities of the various affected States, the outbreak was brought under control, and by the close of the fiscal year eradication appeared to be almost accomplished, though infection has since developed in some localities.

The history of this outbreak was given fully in last week's issue of The National

Provisioner, in connection with the report of the Secretary of Agriculture.

Reviewing other animal disease matters, Dr. Melvin says:

In the work of eradicating the Southern cattle ticks good progress has continued and an additional area of 37,255 square miles has been freed from ticks and released from quarantine, making a total of 253,163 square miles released since the work was begun in 1906. As this work proceeds and its benefits become apparent, it is being more heartily supported and pushed by the people. In the territory already freed of ticks work is being done for the building up of beef cattle and dairy industries.

The eradication of scabies of sheep and cattle in the West has been brought still nearer to completion.

The experimental work for the control of hog cholera, which has been carried on for the past two years, has demonstrated that while eradication in limited areas may be accomplished by means of inoculation with protective serum and proper quarantine measures, any general effort to eradicate this disease from the United States would be a tremendous and expensive undertaking and would require more effective State laws and organizations.

Work of the Meat Inspection Division.

Concerning the work of the Meat Inspection Division, of which Dr. R. P. Steddom is chief, the report says:

The statistics for the fiscal year 1915 show marked increases in nearly all respects. There was a slight increase in the number of animals slaughtered, a considerable increase in the quantity of products prepared under inspection, and a very large increase in the export shipments of meat and meat food products.

New meat inspection regulations, carefully revised in the light of the latest scientific knowledge and several years' experience in administering the service, were issued by the Secretary of Agriculture under date of July 15, 1914, to take effect November 1, 1914, except the portion relating to imported meats, which became effective January 1, 1915.

Inspection of Domestic Meats.

Inspection was conducted at 896 establishments in 247 cities and towns, as compared with 893 establishments in 244 cities and towns during the preceding fiscal year.

Inspection was begun at 77 establishments and withdrawn from 101 establishments, as compared with 101 and 74, respectively, during the fiscal year 1914. The causes of withdrawal were as follows: Discontinuance of slaughtering or of interstate business, 82

establishments; failure to comply with the requirements of the department, 9; by request, 6; consolidation with other establishments, 2; granting of market inspection, 2.

Statistics of the meat inspection for the fiscal year are given in the tables that follow:

Ante-mortem inspections of animals:

	Passed.	Sus-pected.*	Con-demned.†	Total in-spected.
Cattle	6,901,838	63,408	169	6,965,415
Calves	1,758,438	2,943	439	1,761,840
Sheep	12,946,828	3,508	39	12,950,405
Goats	165,734	61	5	165,800
Swine	36,247,498	132,204	8,700	36,388,402
Total	38,020,356	202,154	9,352	38,231,862

*This term is used to designate animals found or suspected of being unfit for food on ante-mortem inspection, most of which are afterwards slaughtered under special supervision, the final disposal being determined on post-mortem inspection.

†For additional condemnations see succeeding tables.

Post-mortem inspections:

Class of animals.	Passed for food.	Passed for steriliza-tion.	Con-demned.	Total.
Cattle	6,903,123	8,783	52,406	6,964,402
Calves	1,729,927	34	5,941	1,735,902
Sheep	12,590,791	687	17,611	12,909,089
Goats	164,876	4	653	165,533
Swine	35,919,291	114,762	213,905	36,247,958
Total	37,608,008	124,270	290,606	38,022,884

The number of swine slaughtered during the year is the largest since the inspection was instituted, and an increase of 11.3 per cent over the average for the previous eight years.

Diseases and conditions for which condemnations were made on ante-mortem inspection*:

Causes of condemnation.	Cattle.	Calves.	Sheep.	Goats.	Swine.
Blackleg	2	1
Dropsy	1	2	3
Emaciation	1
Foot-and-mouth disease	20	1,554
Hernia	1
Hog cholera	7,002
Immaturity	..	390	1
Injuries	14	..	1	..	8
Moribund	124	37	33	5	80
Pneumonia, enteritis, etc.	6	13
Recent parturition	1
Septicemia	1
Sexual odor	1
Tetanus	1
Toxicosis	1
Tumors and abscesses	5
Total	100	439	39	5	8,700

*This table covers only the period from November 1, 1914, when the new meat-inspection regulations containing new provisions for condemnation on ante-mortem inspection became effective, to the close of the fiscal year.

Diseases and conditions for which condemnations were made on post-mortem inspection:

Causes of condemnation	Cattle.		Calves.		Sheep.		Goats.		Swine.	
	Car-casses.	Parts.	Car-casses.	Parts.	Car-casses.	Parts.	Car-casses.	Parts.	Car-casses.	Parts.
Actinomyces	508	123,158	12	1,084
Actinosis	7	..
Anthrax	1	..
Asphyxiation	7	..	3	..	60	906	..
Atrophy	..	1	1	2	..
Autointoxication	6
Blackleg	6	..	3	..	1
Bone diseases	4	7	1	..	1	52	3
Cassons lymphadenitis	4,367	38	209	13
Cellulitis	20	567
Congestion	10	..	1	..	6	..	1	..	132	..
Contamination	4	1,437	2	46	1	8	185	10,459
Cysticercus	413	1,477	20	9	223	28	97	..
Dropsical diseases	15	3	2	..	29	..	2	..	70	..
Emaciation	6,399	..	700	..	4,318	..	326	..	904	..
Exhaustion	246	546	..
Foot-and-mouth disease	3	17	..
Frozen	594	27	..
Gangrene	206	..	28	..	15	..	1	..	89	..
Hernia	3	6	101,953	..
Hog cholera	11	..
Hydronephrosis	2,624	..
Icterus	34	..	28	..	1,351	..	21	..	25	..
Immaturity	2,352	1,086	6,895
Injuries, bruises, etc.	2,985	845	425	72	732	169	20	1	166	..
Leukemia	10	285	14	8	10	..	1	..	84	..
Melanosis	..	7	10	..	1	..	74	..
Moribund	20	..	3	..	10	..	1
Necrobacillosis	2	34	1	15	2
Necrosis	3	475	1	..	5	104	1
Parasitic diseases	5	8	17
Phlebitis	327
Pneumonia, pleurisy, enteritis, peritonitis, etc.	5,081	12	757	6	5,344	17	53	..	21,540	628
Pregnancy and recent parturition	98	26	..	1	..	64	..
Septicemia, pyemia, uremia	1,539	..	249	..	694	8	8	..	13,184	..
Sexual odor	5	..	1,938	..
Skin diseases	34	..
Texas fever	904	..	478
Toxicosis	8
Tuberculosis	32,644	48,401	449	6	66,023	439,015
Tumors and abscesses	344	2,578	28	201	67	44	2	..	1,811	5,744
Total	52,406	178,409	5,941	1,750	17,611	298	653	14	213,905	464,217

A Summary of Condemnations.

The following table shows the total condemnations on ante-mortem and post-mortem inspection combined:

	Animals or carcasses.	Parts.
Cattle	52,665	178,409
Calves	6,380	1,750
Sheep	17,650	298
Goats	658	14
Swine	222,605	464,217
Total	299,958	644,688

In addition to the foregoing, the carcasses of animals found dead or in a dying condition were tanked as follows: Cattle, 1,552; calves, 1,200; sheep, 5,442; goats, 64; swine, 88,352; total, 96,610.

The inspection of meat and meat food products prepared and processed under the supervision of bureau employees is shown in the following table. There was an increase of 6.6 per cent. over the preceding fiscal year. This is a record of supervisory work performed and not a statement of the actual quantity of products prepared. The same product is sometimes duplicated by being reported in the various stages of preparation and under more than one heading.

Meat Products Prepared Under Inspection.

Meat and meat food products prepared and processed under inspection:

Kind of Product.	Pounds.
Beef placed in cure	234,320,254
Pork placed in cure	2,913,327,776
All other classes placed in cure	3,045,311
Sausage chopped	502,674,518
Canned beef	203,055,782
Canned pork	23,796,541
All other canned meats	5,056,758
Canned beef (second class)	1,261,471
Canned pork (second class)	2,789,427
All other canned meats (second class)	2,543
Meat extract	850,524
Steam and kettle rendered lard	1,167,476,994
Leaf lard	24,552,747
Neutral lard	85,703,981
Lard oil	4,855,013
Lard stearin	3,690,052
Lard compound	7,475,031
Lard substitute	513,112,454
Bakers' compound	311,797
Oleo stock and edible tallow	62,514,914
Oleo oil	140,429,986

Oleo stearin	70,104,224
Oleomargarin	145,931,559
Miscellaneous products	1,416,729,445

Total 7,533,070,002

The quantity of meat and meat food products condemned on reinspection because of having become sour, tainted, putrid, unclean, rancid, or otherwise unwholesome was as follows: Beef, 7,629,947 pounds; pork, 10,930,149 pounds; mutton, 193,433 pounds; veal, 21,435 pounds; goat meat, 2,158 pounds; total, 18,780,122 pounds.

Market inspection was extended to 2 more cities, making 44 cities at whose public markets Federal meat inspection is conducted in order that interstate deliveries may be made in accordance with the meat inspection law and regulations.

Meat Products for Export.

For the export of meat and meat food products 87,998 certificates of inspection were issued, covering 409,355,431 pounds of beef and beef products, 976,639,596 pounds of pork and pork products, and 5,185,489 pounds of mutton, a total of 1,391,180,516 pounds. This included 308,920,353 pounds specially prepared with preservatives as allowed by foreign governments. The quantity of products certified for export was an increase of 54 per cent. over that of the preceding fiscal year.

There were also issued 1,362 certificates for exports of 18,087,495 pounds of inedible animal products.

Exemption from Inspection.

The provisions of the meat inspection law requiring inspection do not apply to animals slaughtered by farmers on the farm nor to retail butchers and dealers. The department requires that such butchers and dealers, in order to ship meat and meat food products in interstate commerce, shall first obtain certificates of exemption, but no such requirement is made of farmers.

(Continued on page 43.)

PLAN TO BAR FOREIGN MEATS.

Livestock interests in this country are opposed to meat importation on the found that it tends to lower prices for their livestock by introducing foreign competition. One of their arguments is that importation of foreign meats is liable to bring in disease, either through the meat or hides and offal.

They seek to bar foreign importations by requiring as rigorous an inspection at places of slaughter abroad as is required at home. Present government regulations on foreign meats are not so severe, recognizing in many instances the certificate of the foreign government as being sufficient guarantee.

Last week at Washington Congressman Mondell of Wyoming introduced in the House a bill designed to prohibit the importation of foreign meats which have not been inspected and passed in conformity with the provisions of the meat inspection laws of the United States. The bill provides:

"That from and after the passage of this act all persons are prohibited from importing into the United States from any foreign country any meats or meat food products which have not been inspected and passed, at the places of slaughter and preparation, in substantial conformity with the provisions of the meat inspection act embraced in the agricultural appropriation act of June 30, 1906, and amendments thereto. That the Secretary of the Treasury is hereby authorized and directed with the aid and assistance of the Secretary of Agriculture, to propose and promulgate rules and regulations in conformity with the provisions of this act, for the purpose of carrying the same into effect."

AUSTRALIAN POLITICIANS ATTACK PACKERS

Laborites Push Bill to Confiscate American Meat Plants There

Cable advices from Australia during the past week report the revival of the political agitation in Australia against American meat concerns doing business there. Agitation in the State of Queensland has taken the form of a bill in the State legislature to confiscate the plant at Brisbane owned by American interests, and known as the Australian Meat Export Company.

This agitation is fomented by Labor Party leaders for vote-getting purposes. It is not the first time they have done it. The American "meat trust" has always been a handy club for them to use in the campaign for votes against their political opponents.

On this occasion the bitterness of war feeling has aggravated the nature of the attacks, and charges have been openly made that American packers were trying to send Australian meat to Germany. It may be imagined what an inflammatory effect such a charge would have on the British voter at such a time.

It is evident that Australians, even high officials in the Labor Party, have been misled by the controversy between the British government and American packers over the meat seizures in the prize court cases. Sensational reports concerning these cases have caused the Australians to take a distorted view of the real situation, and Labor Party leaders have not hesitated to use this distorted view for their own vote-getting purposes.

Would Take Power to Seize Meat Plants.

In a letter received from The National Provisioner's staff correspondent at Brisbane, Queensland, on this very subject he says:

Extreme action has just been taken by the Queensland State Government in the passing through the legislature of a bill to give it power to compulsorily take over any meat works, and pay the company or firm in Government debentures bearing as low as four per cent. The exact object of this bill has not been revealed. It was thought that it was a bit of political fireworks to please supporters of the party, who held that the works had been closed down without warrant, contending that supplies of stock were obtainable.

Later on he says:

In my previous letters I mentioned the use made of the American meat concerns in Australia as a bogey for election purposes. In a large measure the use made of this bogey assisted the Labor party to obtain the ascendancy, in this State, at any rate.

Having secured a majority in the lower—or elective House—it is faced with a nominee chamber largely built up of appointments made by the previous Liberal Governments—a chamber, by the way, which the Labor party now aims at abolishing.

Recently the Labor party gave a variation to the usual tale by circulating the story—in a debate in the nominee House—that the Australian Meat Export Company was largely composed of German shareholders. The Hon. A. J. Thynne, who acts as attorney for the company, and is also a member of the Upper House, exposed this fallacy by giving a list of the shareholders.

The matter cropped up this week, when Mr. Thynne again referred to the matter, stating that he thought his assurance would have been sufficient, but evidently it was not, as the story was now circulated that meat was going through the company to the enemy.

Mr. Thynne classed the insinuation as slan-

derous, and he went on to show that the company started operations on June 1, 1914. Before the war one shipment of 700,000 pounds was sent to Boston and 380,000 pounds to New York, by the steamer *Sussex*, on July 31. War was declared immediately afterwards, and the ship carried her cargo to London and delivered it there.

A trial shipment of 300 tons was sent by the steamer *Wyandotte* on August 31 to San Francisco, and it was disposed of. Apart from this shipment every ounce of meat from the company had gone to Great Britain.

He went on to say it had been further suggested that a certain meat shipment from America with which the company might be interested had been intended for Germany. But the fact was that British authorities took possession of it in November last year, and it was not until May that the case was investigated by the Prize Court. He quoted an American trade paper to show that the American government had taken a strong stand in the matter.

The Minister replied by quoting a Scottish paper to the effect that the Chicago packers had threatened that unless they were allowed to supply meat to neutral countries—meaning places where meat could go into Germany—they would starve the British people out.

In a spirit of temper he declared—I am quoting a report of the proceedings—that his sympathies were with his own country. He did not care a hang for any American "beef trust" or American filibusters who liked to come to Australia to exploit Australian resources.

I quote the incident without comment.

Just as the mail goes out it transpires that the bill to give power to the Government to take over the meat works has been abandoned for the present, the Government being unable to get it through in the form it desires, through amendments made by the nominee chamber.

Revival of the Confiscatory Measure.

Since The National Provisioner's representative at Brisbane wrote his report cable advices indicate that the Labor Party agitators have got new courage from some source, and are again endeavoring to push their confiscatory bill. What success they will have remains to be seen. To the observer on this side of the water the whole proceeding takes on the aspect of a disastrous political farce.

TO BAR BABY BEEF SLAUGHTER.

Congressman Fred A. Britten of Illinois last week re-introduced in the House of Representatives his bill to prohibit the slaughter of beef cattle under two years of age. The bill reads as follows:

Be it enacted by the Senate and House of Representatives of the United States of America in Congress assembled, That no person, firm, or corporation shall offer for sale or ship or deliver for shipment, nor shall any common carrier nor the receiver, trustee, or lessee thereof receive for transportation or transport from one State or Territory or the District of Columbia, into or through another State or Territory or the District of Columbia, any beef cattle designed for food or slaughter purposes that is under two years of age, or the carcass thereof of any beef cattle that was under two years of age at the time of its slaughter: Provided, That the Secretary of Agriculture may make rules and regulations permitting the interstate shipment of beef cattle under this age for the purpose of grazing and fattening.

Sec. 2. That any person, firm or corporation or any common carrier or the receiver, trustee, or lessee thereof who shall violate any of the provisions of this Act shall, upon

conviction, be deemed guilty of a misdemeanor and shall be punished by a fine of not less than \$50 nor more than \$100 for each live cattle or carcass offered for sale, shipment, shipped, or received for transportation or transported in violation of any of the provisions of this act.

In commenting on this measure Representative Britten said to a representative of The National Provisioner:

"With an annual increase in population vastly in excess of the annual proportionate increase of beef cattle it must be perfectly evident that the time for conserving this great food commodity is now, and not some years hence, when the number of cattle will have diminished to an extent of making the cost of beef prohibitive to the average wage earner.

"That a bill along the lines of my own should be passed by the present Congress is forcibly demonstrated in the fact that during the first nine months of the present year we have exported sixty-one million pounds of canned beef, two hundred and eight million pounds of fresh beef, three hundred and sixty-nine million pounds of bacon, two hundred and ten million pounds of hams and shoulders, and three hundred and forty-five million pounds of lard, to say nothing of the enormous shipments of canned, fresh and pickled beef and pork, all of which are from ten to twenty times the amounts exported during the corresponding period of last year.

"The negotiations of peace terms among the present European belligerents will not diminish our exportation of foodstuffs for a long time thereafter," added the Congressman, whose figures show that Great Britain and France are receiving more than 90 per cent. of these total exports, which "will easily be doubled when Germany, Austria-Hungary and Bulgaria, as well as the neutral countries of Europe are permitted the free use of the seas now interrupted by Great Britain's policy of control at present affecting this branch of our commerce."

"Owing to the thoroughly depleted cattle and pork supply of the Teutonic powers it must be patent to our legislators that the meat supply of the world must come from the Americas and Australia, and unless some restrictive measure preventing the killing of between eight and ten million calves a year (which is a poor food at best) is adopted at once, the next five years will see beefsteak priced on the restaurant menu in excess of golden pheasant, escargoes, terrapin, jumbo squabs, and other delicacies now enjoyed only by the rich.

"You will be surprised to learn," said Mr. Britten, "that during the past fiscal year ending July 1, 1915, we exported more than fifty-three million pounds of beef which we in turn had imported, and which should properly have found its way into American homes but for the European demand.

"Statistics showing a decrease in the beef cattle of our country from fifty-two million in the year 1907 to less than thirty-seven million today would almost indicate that the steer is closely following in the wake of the buffalo, and may soon be pointed at in some of the zoos of our larger cities as a fine specimen of by-gone days. The adoption of my bill will mean the saving of not less than ten billion pounds of beef a year, and a measure of this sort ultimately is the only thing that will prevent a beef famine."

PRACTICAL POINTS FOR THE TRADE

ACTUAL PACKINGHOUSE TESTS.

[EDITOR'S NOTE.—Every packinghouse superintendent keeps a record of tests, which is his most precious possession, and which serves him as a guide and reference in succeeding operations. It is only actual tests that tell the story in packinghouse practice; theory is all right, but practical results are a necessary guide always. The National Provisioner has printed on this page of "Practical Points for the Trade" many tests of this sort, in answering inquiries from subscribers. It has many more of these test results at its command, and will publish them from time to time for the general information of readers, instead of withholding them until some special inquiry is made.]

RECIPE FOR FRANKFURT SAUSAGE.

A subscriber in Maryland writes as follows:
Editor The National Provisioner:

Can you give me a recipe for making a first-class, high-grade Frankfurt sausage?

Frankfurt sausage may be made of almost any kind of wholesome trimmings freed of gristle, superfluous fat, bone, blood veins, etc., and properly chilled. All sausage meats should be kept clean and sweet, as also should all receptacles, machinery and casings. Sausage as soon as finished should be kept in suitable storage.

Fresh and cured meats may be used, quality and proportion according to price obtainable for the finished product. If a regular and particular trade is to be supplied, then uniformity is absolutely indispensable in every particular. Of meats that are used in the manufacture of this sausage may be mentioned fresh beef trimmings, jowl meat, pork trimmings; hog pluck, cheek and head meat; weasand meat, hog hearts, etc.; cured pork trimmings, cheek meat, beef trimmings, etc. When using cured meats the salt, saltpeter and sugar used in curing must be taken into consideration when seasoning the sausage.

Frankfurters are usually stuffed in wide sheep casings and linked four or five inches long. Smoking is effected in from three to four hours at a temperature of 120 degs. F. at the beginning to 150 degs. F. at the finish. All the cooking necessary is done in five minutes, in water at a temperature of 170 degs. F.

The following recipes have given satisfaction in the past in every respect:

No. 1 beef trimmings, 25 lbs.; hog hearts, 10 lbs.; hog cheek meat, 25 lbs.; pork trimmings (as they come from the cutting floor and run approximately 40 to 60 per cent. lean and fat, respectively), 30 lbs.; giblet meat, 20 lbs.; total meats, 110 lbs. Seasoning: Salt, 2 lbs. 8 oz.; onions, 4 ozs.; mace, 4 ozs.; white pepper, 4 ozs.; saltpeter, 2 ozs.; red pepper, 1 oz.; sugar, 6 ozs.; flour, 3 lbs.; water and ice, 38 lbs.; or according to amount necessary to make the batch of the proper consistency. This mixture was stuffed in extra wide sheep casings and linked 4 inches long. Smoked and cooked as before stated.

Another recipe is as follows: Hog cheek meat, 80 lbs.; regular pork trimmings, 40 lbs.; sweet-pickled pork trimmings, 40 lbs.; pluck meat, 50 lbs.; beef cheek or head meat, 90 lbs.; total, 300 lbs. Seasoning: white pepper, 12 ozs.; red pepper, 3 ozs.; mace, 6 ozs.; sugar, 12 ozs.; saltpeter, 8 ozs.; salt, 5 lbs.; flour, 15 lbs.; water and ice, 70 lbs., or sufficient necessary or allowed. This was stuffed in domestic wide sheep casings, linked 5 inches long, and smoked and cooked as above stated. Some use garlic, but sparingly, of course.

Beef and pork trimmings, fresh, 400 and 200 lbs., respectively; dry cured pork head meat, 400 lbs.; total, 1,000 lbs.; makes a very acceptable mixture for frankfurters. A batch of this size requires about 5½ lbs. white pepper, 1¼ lbs. mace, with salt sufficient to make of the proper flavor.

In some instances frankfurters are made of pork entirely; as, for instance, the following recipe: Fresh pork cuttings, 258 lbs.; curing pork cuttings, 254 lbs.; flour, 35 lbs.; white pepper, 1¼ lbs.; black pepper, 1¼ lbs.; garlic, 5 ozs.; coriander, 14 ozs.; allspice, 14 ozs.; mace, 7 ozs.; saltpeter, 14 ozs.; salt, 10 lbs.; water, 239 lbs.; color water, 19 lbs.; 14 bundles sheep casings, 10½ lbs.; total, 832 lbs. This is smoked 2 hours at 160 degs. F., and cooked 5 minutes in water at 180 degs. F. It weighed 680 lbs. net.

Usually this sausage was left in the chill room at least 12 hours. Labor in this instance was figured at 50 cents per hundred

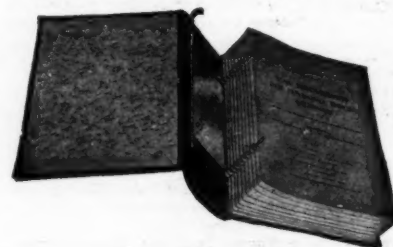
pounds, net weight. Boxing figured at 25 cents per cwt.

Any kind of sausage needs to be handled quickly from the raw material to the finished product, and kept at as low a temperature as possible throughout the process. It should not lie around the sausage room, but should be taken at once to the chill rooms.

SAVE YOUR NATIONAL PROVISIONER.

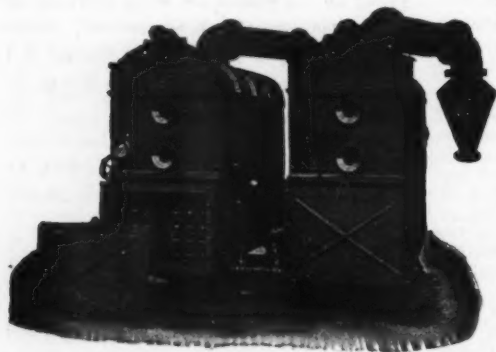
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CHICAGO, U. S. A.

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INSPECTED PORK IS SAFE

Experts of the Department of Agriculture at Washington again call attention to the fact that there is always the possibility that illness may follow the eating of pork that is raw or not thoroughly cooked. The danger is greatest at this season of the year, when many people prepare for home consumption various food products that are customarily eaten without cooking.

American people as a rule prefer cooked pork, but there are many who, perhaps unknowingly, consume pork in an uncooked condition, either in the form of raw ham or uncooked sausage. In many localities considerable amounts of these products are made up and consumed at home, or distributed throughout the neighborhood. Large quantities of pork products intended to be eaten raw are also prepared commercially.

The disease known as trichinosis, which may result from eating raw pork, is caused by certain roundworms, called trichinae. These are microscopic in size and infest the flesh of hogs. The prevalence of trichinae in hogs is indicated by the fact that during nine years, 1898-1906, when the carcasses of hogs were inspected microscopically by Federal inspectors, of 8,000,000 carcasses so in-

spected, trichinae were present in 1 out of 71 hogs. And if the presence of dead trichinae and trichina-like bodies is included, in 1 out of every 39 hogs.

Unlike many other infectious diseases, the severity of an attack of trichinosis depends upon the number of parasites swallowed. large quantities of slightly-infested pork must be eaten in order to produce appreciable effects. If severe illness follows the eating of a small amount of the meat, the pork must have been heavily infested.

In about 1,200 American cases of trichinosis, the most frequent sources of infection reported were raw sausage, 225 cases; raw ham, 213; raw pork (kind of product not specified), 185. The most serious outbreak of trichinosis in the United States in the number of persons affected was that of November-December, 1911, in California, in which 58 cases, with one death, resulted from summer sausage made by a farmer and peddled by him in the neighborhood.

Another outbreak occurred in Wisconsin about a year ago in which 21 cases, resulting in three deaths, developed in five families. Early in December a hog which had been on the farm of the first family for three years was slaughtered and part of the meat made into sausage. The next day some of the sausage was fried slightly and eaten. Two of the members of this family died. There were eight cases in three other families which procured some of the sausage immediately after it was prepared and ate it raw or imperfectly cooked.

It will be seen that most of these cases result from eating home-prepared products, rather than those commercially prepared under United States Government inspection.

According to specialists of the Department, trichinae die when subjected to a temperature of about 140 degs. F. All products containing pork which are prepared to be sold as cooked products in establishments operating under Federal meat inspection are required to be cooked sufficiently to insure a temperature high enough to destroy trichinae throughout all portions of the meat.

Likewise, in order to protect consumers who are careless or ignorant of the danger of raw pork, products of kinds prepared customarily to be eaten without cooking, such as certain kinds of hams, and summer sausage, must be manufactured in accordance with methods which, it has been determined, destroy the vitality of any trichinae which may be present in the pork.

It has been found by investigations in the Bureau of Animal Industry that if pork is subjected to a temperature not higher than 5 degs. F. for 20 days, the vitality of all trichinae is destroyed. This is one method of safeguarding pork products that are to be eaten without cooking. Other methods fol-

lowed in establishments operating under Federal meat inspection consist in curing and drying the products according to certain rules which the manufacturers are required to follow.

Products that are specially prepared for eating uncooked, and bear the mark of Federal inspection, may be used with safety. But the custom of eating raw pork is not to be encouraged. A practical rule for cooking pork is to cook it until it has lost its red color throughout all portions, or if a trace of this color is still present, at least until the fluids of the meat have become more or less jellied.

DOG AS DISEASE CARRIER

The dog in the country is a useful and pleasant adjunct to the farm if he is properly controlled and cared for. But when neglected the United States Department of Agriculture experts call attention to the fact that he may readily become a carrier of disease to stock, in addition to gaining opportunity to kill sheep and destroy gardens and other property.

Dog ordinances, as a general rule, have been intended chiefly to curb the dog's power of doing harm by attacking, biting, killing or running sheep or stock. The part that he plays as a carrier of diseases to animals only recently has been recognized, according to the zoologists of the Department of Agriculture, who believe that when this is better understood rural ordinances and laws which lessen this danger will gain the support of the community.

Of the diseases carried to stock by dogs, the foot-and-mouth disease is probably of the greatest interest at this time. In this case the dog acts as a mechanical carrier of infection. The dog which runs across an infected farm easily may carry in the dirt on his feet the virus of this most contagious of animal diseases to other farms and thus spread the disease to the neighboring herds. In infected localities it is absolutely essential, therefore, to keep all dogs chained and never to allow them off the farm except on leash.

Unfortunately, the department has no authority over the farmer. All it can do is to advise him, and it is not human nature readily to accept advice.

The department cannot act with its friend the farmer as it does with the meat packer. A new meat inspection regulation forbids the entrance of dogs to inspected establishments, and that settles that. Of course, no packer wants a dog around his packinghouse, anyway. He would be glad to bequeath this regulation to the farmer if the latter would only accept and follow it. It would be to the advantage of the farmer, too, as well as to the packer and consumer.

TRADE GLEANINGS

The new packing plant of John Otto at Greggsville, W. Va., is now completed and in operation.

It is reported that a soap factory will be established at Chattanooga, Tenn., by Charles Reif and Charles Popp.

The cottonseed oil mill of the Tyger Shoals Millins Company, at Groce Station, S. C., has been destroyed by fire.

It is reported that George R. Kline contemplates the construction of a meat packing plant at El Paso, Texas.

It is reported that the Humphrey Tanning Company, of Haverhill, Mass., will establish a plant at El Paso, Texas.

The warehouse of the Dixie Cotton Oil Company, Argenta, Ark., which was recently damaged by fire, will be rebuilt.

The plant of the Southland Cotton Oil Company at Decatur, Tex., has been destroyed by a fire of unknown origin.

John Klarich, M. Pupich and others have incorporated the Croatian Provision Company, Youngstown, O. Capital stock, \$10,000.

A brick factory, which it is estimated will cost \$50,000, will be erected at Floyd and K streets, Louisville, Ky., by the Louisville Soap Company.

Angelo Pasquarello has purchased the slaughter house and market at 5531-33 Germantown avenue, Philadelphia, Pa., from Alfred W. Frost.

The Fisheries Company, Port Aransas, Texas, will construct a 5,000 barrel packing plant on St. Joseph's Island. It is estimated the cost will be \$450,000.

The Independent Packing Company, Sioux City, Ia., has been incorporated with a capital stock of \$50,000, with T. B. Huff as president and G. A. Drinkard as secretary.

The slaughter house and storage plant of Charles Silva & Company, Freeport Road and Centerville avenue, Sacramento, Cal., has been destroyed by a fire of unknown origin.

The name of the Peerless Packing & Provision Company, Chicago, Ill., has been changed to Peerless Packing Company, and the capital stock increased from \$10,000 to \$50,000.

A tract of land has been purchased at Red Rock, just below St. Paul, Minn., on which a \$400,000 packing plant will be erected by the Farmers' Terminal Packing Company, of St. Paul.

The Valley Manufacturing Company, Vicksburg, Miss., has been incorporated with a capital stock of \$5,000 to manufacture fertilizer, etc., by G. M. Brown, S. Albrecht and Louis Rothschild.

The Oxford Soap Company, of Manchester, Conn., has organized with a capital stock of \$12,000, with William H. Eversby, Richard S. Childs and Alfred W. Erickson, all of New York, N. Y., as stockholders.

A permit has been granted to Armour & Company, of Galveston, Texas, for the erection of a two-story structure of brick construction at 2301 Avenue B, to replace the old building which was destroyed by fire during the Texas coast storm last August.

M. Ettlinger & Company, Inc., New York, N. Y., to manufacture, import and deal in casings, sausage makers' supplies, etc., has

been incorporated with a capital stock of \$30,000 by M. Ettlinger, 2102 Broadway; L. Livingston, 938 St. Nicholas avenue, and S. J. Jacobs, 550 West 144th street, all of New York, N. Y.

ANOTHER PIONEER PACKER GONE.

John Moran, one of the pioneer packing-house men of the country, and the man who killed the first hog for P. D. Armour at Chicago, died last Thursday at his home on Michigan avenue, Chicago, at the age of 72.



THE LATE JOHN MORAN.

He was one of the best-known men in the industry, especially among the old-timers. He was the typical butcher-packer, and was known as one of the best men with a butcher knife who ever faced a carcass on the rail or a cut on the bench.

Moran came to the United States about 60 years ago, when meat packing here was in its infancy. After working for Armour in the early days of the latter's business at Chicago, he went into partnership with James T. Healey in the firm of Moran & Healey. Making a fortune, he invested it in a packinghouse enterprise of his own at St. Joseph, Mo., which failed and left him penniless. He soon came to the front again, however, and was engaged in after years with many leading packing concerns. His last packinghouse connection was with Zehner Bros. Packing Company, Toledo, O. He retired about five years ago. He was of a most genial disposition and was beloved wherever he was known. He leaves five children, two sons and three daughters.

MEAT RATES TO SOUTHWEST.

Arguments were presented before the Interstate Commerce Commission last Saturday at Washington in the case of the proposed advance in the rate on dressed beef

cuts in carloads from New York City and other Atlantic ports to St. Louis and St. Louis territory. Chicago packers were among the chief protestants against this advance, arguing that the westbound rates should not be made any higher than the eastbound rates on similar commodities between the same points.

The rate on dressed beef cuts in carloads from New York to St. Louis was 50 cents. It is now 52.5 cents. Now the railroads propose to cancel out the commodity rate and to impose the third class rating, which would be 61.4 cents per 100 pounds in this instance.

The roads declared at the argument that the object of the lower rate on this beef was to establish a proportional rate through St. Louis and points beyond. But the rate was applied as a local and the object of the roads was defeated through mistake. The roads declared that they never intended to apply the low commodity rate on this commodity from New York and other Atlantic ports to St. Louis locally. They pointed out that if the low rate is applied to St. Louis, through the operation of the long-and-short-haul clause, lower rates will ultimately be forced upon the railroads to intermediate points in Central Freight Association territory.

R. D. Rynder, representing Swift & Company, of Chicago, objected to the proposed advance. He pointed out that the greater volume of traffic in dressed beef is east-bound. The westbound movement under the present rate, he said, provides for the loading of cars which would otherwise return empty, and the lower rate, therefore, provides a desirable and economic traffic for the carriers. Furthermore, Mr. Rynder declared that the present low rate gives the railroads a revenue return per ton-mile in excess or as great as the average revenue return from freight traffic. The attorney for the packers also said that the proposed advance is contrary to the general practice of the railroads with respect to rates between St. Louis and New York in that the westbound rate would exceed the eastbound rate.

NORTHWESTERN HIDE RATE CASE.

A reduction in the rates of green salted hides in carloads between St. Paul and Minneapolis to Chicago and Chicago rate points is expected to result from a decision in the case of D. Bergman & Company against the Chicago & Northwestern and other railroads announced by the Interstate Commerce Commission on Tuesday at Washington. The commission held that the rates on green hides in carloads between the points named are unreasonable to the extent that they exceed the rates contemporaneously in effect from the same points to the same destinations on packinghouse products in carloads. The tariffs of the roads, it was ordered, must be corrected in conformity with this decision by February 28 next. The rate on green salted hides is now 20 cents, whereas the rate on packinghouse products is 16 cents per 100 pounds.

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Hartford City, Indiana

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Provisions Irregular—Trading Light—Values Influenced By the Hog Movement—About Half the Month's Rise Lost—Packing Extremely Heavy.

The record of the past week's hog packing shows a total of 1,058,000 hogs, against 1,027,000 the preceding week, while since November 1 the packing has been approximately 5,611,000, against 4,690,000 a year ago. This increase of nearly a million hogs has been with weights considerably less than last year. The average weights for the past week were 191 pounds, following 191 pounds the preceding week, and compare with 229 pounds last year and 215 pounds two years ago. This decrease, of 38 pounds, is equal to about 17 per cent. loss in weight, and means that the output of product is correspondingly lessened.

Whether such a decrease in weights is to continue is a question which the trade is trying to figure out, but there is absolutely nothing in the daily indications to give any lead in this matter. Conditions have been abnormal this fall. Claim is being made that as a result of the high price and unsatisfactory quality of corn, hogs are being rushed to market light in weight, and if an equal quantity of product is to be obtained compared with recent years, there will have to be an increase of 15 to 20 per cent. in number in order to make up for the deficiency in weight. Some are absolutely convinced that the supplies to be moved later will be of normal volume of heavy hogs, but every week the movement is put off, the chances for a run of heavy hogs is correspondingly decreased.

The shipments of product from the west continue to show a remarkably heavy total. The shipments for the week just ended from Chicago show an increase of six million pounds of cut meats compared with last year, and an increase of nine million pounds of cured meats. The total shipments of cut meats from Chicago since the beginning of the packing season have increased 35,000,000 pounds compared with last year, and shipments of lard have increased 14,000,000 pounds. This is an increase of nearly fifty per cent. in meats and an increase of nearly 25 per cent. in the shipments of lard.

The exports have also continued excellent, although the shipments for the past week were unexpectedly small of both meats and lard, those of meats being only about eight million pounds. The total since November 1, however, shows an increase of about 68,500,000 pounds, but exports of lard show a decrease of 7,900,000 pounds. The ocean freight situation continues to be an increasingly serious factor in the export movement. As the season advances the conditions are becoming more acute. Rates are advancing, and the difficulty of getting freight room is increasing.

The rail conditions are very serious, and embargoes have been placed on the leading

roads coming into New York on a vast line of commodities, excepting perishable goods, particularly food-stuffs, but with fifty thousand cars tied up on New York roads, it is a particularly serious situation, especially as the tying up of these cars prevents more coming in. One serious difficulty is the delay in ocean room, which has so hampered the movement that cars have not been able to unload promptly.

The New York Board of Health this week passed a very interesting order in which it will permit the slaughtering of horses for food, and goes on to point out the economics which can be practised in so doing. The expert who examined conditions in Paris, where horse-meat has been freely used since the French Revolution, compared the product very favorably with the quality of the Argentine beef which has been on the market for several years past.

The question of feeding costs is being discussed to some extent. Already the price of corn is several cents a bushel higher than last year, but this does not actually mean that the cost of feeding corn in the country is greater than last year. Some argument is being made that the difficulty of getting good feed grain is one reason why hogs are being marketed light, and that such a condition is likely to continue, owing to the inferior quality of the feed-stuffs generally and the high cost to regular feeders.

The enormous supplies of feed-stuffs in the country, even if a great deal of it is inferior this year, would seem to point to low cost feed values on the farm, although feeders who have to buy their grain may be confronted with higher costs than anticipated. The vast increase in the bushels of measured grain, without regard to quality, this year compared with last, shows that there is an increase of about twenty per cent. in quantity, according to the Government Report, to be converted into animal products.

LARD.—The situation is about unchanged. Demand has been moderate, but with the steadiness West values have been withheld. City steam, 9½¢ nom.; Middle West, \$9.70 @ 9.80 nom.; Western, \$9.75 @ 9.85; refined Continent, \$10.85 nom.; South America, \$11 nom.; Brazil kegs, \$12; compound, 9½¢ @ 10¢.

PORK.—The market is firm but quiet. Prices have advanced with the position of the markets at the West. Mess is quoted at \$18.50 @ 19.00 nom.; clear, \$19.50 @ 22.50 nom.; family, \$21 @ 22.50.

BEEF.—The position of the market is unchanged; values are very steady with stocks light. Family, \$18 @ 19 nom.; mess, \$16.50 @ 17 nom.; packet, \$16.50 @ 17 nom.; extra Indian mess, \$27.50 @ 28.

SEE PAGE 20 FOR LATER MARKETS.

MEAT EXPORTS FROM BRAZIL.

It is reported that over 3,000 tons of frozen beef have been exported from Brazil during the past year, the largest proportion of shipments coming from the State of Sao Paulo. It is stated that each Royal Mail steamer calling at Santos, the port for the Sao Paulo district, carries at least 100 tons of beef to fill British orders.

EXPORTS OF HOG PRODUCTS.

Exports of hog products from New York reported up to December 22, 1915:

HOGS (Value).—Panama, \$871; Venezuela, \$50.

BACON.—Bermuda, 4,941 lbs.; Brazil, 4,204 lbs.; British Honduras, 65 lbs.; British South Africa, 330 lbs.; Canary Islands, 1,364 lbs.; Colombia, 283 lbs.; Cuba, 35,302 lbs.; Ecuador, 34 lbs.; England, 4,397,844 lbs.; France, 12,394 lbs.; Guatemala, 377 lbs.; Haiti, 46 lbs.; Italy, 15,675 lbs.; Jamaica, 401 lbs.; Mexico, 1,224 lbs.; Newfoundland, 292 lbs.; Norway, 527,841 lbs.; Panama, 2,564 lbs.; Venezuela, 63 lbs.

HAMS AND SHOULDERS, CURED.—Argentina, 409 lbs.; Bermuda, 10,366 lbs.; Bolivia, 202 lbs.; British Honduras, 79 lbs.; British West Indies, 2,753 lbs.; Canary Islands, 671 lbs.; Colombia, 848 lbs.; Cuba, 52,582 lbs.; Dutch, East Indies, 1,970 lbs.; England, 1,713,131 lbs.; French Africa, 400 lbs.; Guatemala, 600 lbs.; Haiti, 6,121 lbs.; Jamaica, 6,492 lbs.; Mexico, 6,055 lbs.; Newfoundland, 14,500 lbs.; Panama, 9,100 lbs.; Peru, 99 lbs.; Portuguese Africa, 240 lbs.; San Domingo, 95 lbs.; Spanish Africa, 39 lbs.; Venezuela, 39,351 lbs.

LARD.—Argentina, 360 lbs.; Bermuda, 340 lbs.; Bolivia, 5,000 lbs.; British South Africa, 3,174 lbs.; British West Africa, 1,406 lbs.; British West Indies, 600 lbs.; Canary Islands, 12,320 lbs.; Chile, 500 lbs.; Colombia, 27,766 lbs.; Cuba, 85,859 lbs.; Dutch West Indies, 910 lbs.; Ecuador, 3,348 lbs.; England, 1,601,960 lbs.; France, 254,770 lbs.; Haiti, 47,335 lbs.; Italy, 17,600 lbs.; Jamaica, 5,650 lbs.; Mexico, 40,745 lbs.; Netherlands, 22,300 lbs.; Norway, 26,869 lbs.; Panama, 9,922 lbs.; Peru, 23,261 lbs.; Portuguese Africa, 1,000 lbs.; Venezuela, 76,975 lbs.

LARD COMPOUND.—Bermuda, 8,733 lbs.; British Honduras, 700 lbs.; British India, 150 lbs.; British West Indies, 4,100 lbs.; Canary Islands, 1,848 lbs.; Cuba, 21,427 lbs.; Dutch West Indies, 2,177 lbs.; England, 388,872 lbs.; French Africa, 700 lbs.; Haiti, 35,142 lbs.; Jamaica, 1,700 lbs.; Mexico, 47,447 lbs.; Norway, 66,000 lbs.; Panama, 1,101 lbs.

LARD OIL.—Cuba, 80 gals.

PORK, FRESH.—Bermuda, 1,038 lbs.; England, 1,082,176 lbs.; Panama, 20,350 lbs.

PORK, PICKLED.—Bermuda, 7,512 lbs.; British Honduras, 948 lbs.; British West Indies, 3,608 lbs.; Colombia, 200 lbs.; Cuba, 14,300 lbs.; Dutch West Indies, 400 lbs.; Egypt, 9,994 lbs.; England, 77,399 lbs.; Haiti, 14,980 lbs.; Honduras, 500 lbs.; Italy, 41,789 lbs.; Jamaica, 2,950 lbs.; Netherlands, 38,288 lbs.; Newfoundland, 136,700 lbs.

PORK, CANNED.—France, 3,800 lbs.; Mexico, 26 lbs.; Panama, 250 lbs.

SAUSAGE.—Bermuda, 1,845 lbs.; British South Africa, 480 lbs.; Canary Islands, 2,300 lbs.; Colombia, 613 lbs.; Cuba, 2,425 lbs.; Dutch West Indies, 138 lbs.; France, 34,680 lbs.; Haiti, 614 lbs.; Jamaica, 912 lbs.; Mexico, 239 lbs.; Panama, 12,222 lbs.; Venezuela, 290 lbs.

EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York reported up to December 22, 1915:

BEEF, PICKLED AND OTHER CURED.—Bermuda, 7,947 lbs.; British Honduras, 1,400 lbs.; British West Africa, 3,400 lbs.; British West Indies, 2,004 lbs.; Costa Rica, 8,000 lbs.; Cuba, 2,000 lbs.; Dutch West Indies, 1,555 lbs.; England, 37,872 lbs.; Guatemala, 5,000 lbs.; Haiti, 3,950 lbs.; Jamaica, 5,940 lbs.; Panama, 57,216 lbs.; Portugal, 50 lbs.

FRESH BEEF.—Bermuda, 29,424 lbs.; Dutch West Indies, 303 lbs.; England, 51,608 lbs.; Italy, 5,866,791 lbs.; Venezuela, 48 lbs.

OLEOMARGARINE.—Bermuda, 170 lbs.; British Honduras, 2,600 lbs.; British West

Indies, 225 lbs.; Chile, 1,450 lbs.; Costa Rica, 900 lbs.; Guatemala, 2,000 lbs.; Haiti, 1,100 lbs.; Jamaica, 3,400 lbs.; Norway, 217 lbs.; Panama, 8,595 lbs.; Peru, 1,950 lbs.

OLEO OIL.—Cuba, 5,780 lbs.; England, 405,765 lbs.; Netherlands, 407,671 lbs.; Norway, 81,910 lbs.

STEARINE.—Dutch West Indies, 25 lbs.; England, 2,255 lbs.; Venezuela, 37,786 lbs.

OLEO STOCK.—Norway, 18,500 lbs.

ALL OTHER ANIMAL OILS.—British South Africa, 80 gals.; Panama, 2 gals.

TALLOW.—Brazil, 2,256 lbs.; Colombia, 5,736 lbs.; Mexico, 8,636 lbs.; Norway, 10,538 lbs.; Portuguese Africa, 820 lbs.; San Domingo, 6,910 lbs.

CANNED MEATS (Value).—Belgian Congo, \$2; Bermuda, \$896; Bolivia, \$345; British South Africa, \$1,903; British West Indies, \$31; Colombia, \$103; Cuba, \$132; Dutch West Indies, \$122; England, \$703; France, \$4,286; French Africa, \$15; Greece, \$395; Guatemala, \$106; Haiti, \$48; Jamaica, \$223; Mexico, \$94; Nicaragua, \$49; Panama, \$326; Portuguese Africa, \$374; Spain, \$2,269; Spanish Africa, \$7; Venezuela, \$252.

ALL OTHER MEAT PRODUCTS (Value).—Bermuda, \$1,011; British Honduras, \$75; British South Africa, \$20; British West Indies, \$142; Costa Rica, \$115; Cuba, \$2,554; Dutch West Indies, \$134; England, \$18,902; France, \$240; Greece, \$280; Haiti, \$153; Jamaica, \$132; Mexico, \$94; Panama, \$1,223; Portugal, \$36; Spain, \$594; Straits Settlements, \$438; Venezuela, \$57.

EXPORTS OF DAIRY PRODUCTS.

Exports of dairy products from New York reported up to December 22, 1915:

BUTTER.—Belgian Congo, 140 lbs.; Bermuda, 15,323 lbs.; British West Africa, 196 lbs.; British West Indies, 150 lbs.; Colombia, 320 lbs.; Cuba, 3,141 lbs.; Dutch West Indies, 470 lbs.; England, 6,300 lbs.; Guatemala, 60 lbs.; Haiti, 13,434 lbs.; Jamaica, 716 lbs.; Mexico, 1,230 lbs.; Panama, 11,835 lbs.; Venezuela, 245 lbs.

EGGS.—Bermuda, 3,144 dz.; Cuba, 30 dz.; England, 156,334 dz.; Venezuela, 450 dz.

CHEESE.—Argentina, 140 lbs.; Bermuda, 1,384 lbs.; British West Indies, 1,249 lbs.; Colombia, 178 lbs.; Cuba, 21,468 lbs.; England, 239,042 lbs.; Guatemala, 508 lbs.; Haiti, 1,955 lbs.; Jamaica, 2,899 lbs.; Mexico, 1,746 lbs.; Panama, 2,726 lbs.; Venezuela, 238 lbs.

There is a lot of talk about hard times and unemployment. But a good packinghouse man is always in demand, and can get a good job if he goes about it in the right way. Use page 48 of The National Provisioner, the recognized medium for this purpose.

DEMAND INSPECTION OF BUTTER.

Resolutions adopted by the Chamber of Commerce of Montgomery, Ala., a few days ago on the subject of oleomargarine laws and butter inspection strike a note which indicates the fight to be made in Congress this winter for readjustment of present unfair conditions.

Being a Southern body, representing a constituency producing cottonseed and peanut oil, the Chamber demands laws which will give these products a square deal on the market. But it also brings up a point even more important when it demands laws subjecting butter in interstate commerce to adequate inspection and supervision, not only for the protection of the consumer against disease, but also for the protection of honest dairymen against those not so scrupulous.

The nutritious and wholesome qualities of both cottonseed and peanut oils are set forth, and the public is appealed to to lay aside its prejudices and increase consumption of these wholesome foods. The resolutions are as follows:

Whereas, peanut and cottonseed oil are used largely in the manufacture of oleomargarine; and

Whereas, the present Federal and State restrictions on this product are so rigid as to almost prohibit its manufacture and sale, thereby working a hardship on the peanut and cottonseed industries—among our most valuable Southern products—as well as placing a burden on the people in the increased price of oleomargarine; and

Whereas, we are warned by high authority that "tubercle bacilli from bovine source must be looked upon as a virus to which public health cannot be exposed with impunity" (26 Ann. Rep. U. S. Bureau of Animal Industry, p. 194).

Therefore, be it resolved, by the Membership council of the Chamber of Commerce of Montgomery, Alabama,

1. That Federal and State laws imposing burdensome restrictions on oleomargarine should be repealed so that, (a) those who need and desire this cheap, wholesome food may have it, in forms that please the eye and taste, and (b) the peanut and cottonseed producers may have the enlarged markets for their nutritious and sanitary products to which fair dealing entitles them.

2. That the Congress should enact a law

subjecting interstate commerce butter to some adequate inspection and supervision for the protection, (a) of the consumer against disease-spreading food, and (b) of our well inspected and humane local dairymen against the unfair competition of the greedy un-inspected interstate dairymen.

3. Butter and oleomargarine are now both being put into neat cartons by the manufacturers. If both were put up under the supervision of the government and sealed with a government stamp, which it should be unlawful for anyone to break except the consumer, extensive substitution of the one for the other would be impracticable, so disease and fraud would both be materially lessened.

4. That copies of this resolution be sent to each of our senators and congressmen, and that they be and are hereby urged to work for such action by Congress as will effectuate the ends sought.

5. In view of the nutritious and wholesome qualities of peanut and cottonseed oil in the various forms of human food to which they are adapted; and in view of the adaptability of our soil and climate to the cheap production in large quantities of these forms of food, the masses of our people should lay aside the prejudices, which have hitherto restricted them, and should increase their daily use of these highly desirable foods, thus promoting their own health and enlarging the market for these Southern products.

EXPORTS OF PROVISIONS

Exports of hog products for the week ending Dec. 18, 1915, with comparisons:

To—	PORK, BBLs.		
	Week ending Dec. 18, 1915.	Week ending Dec. 19, 1914.	From Nov. 1, '15, to Dec. 18, 1915.
United Kingdom...	327	439	1,291
Continent	25	25	685
So. & Cen. Am. ...	921	150	4,911
West Indies	1,147	1,750	9,282
Br. No. Am. Col. ...	534	399	4,158
Other countries ..	18	225
Total	2,947	2,763	20,542

MEATS, LBS.			
United Kingdom...	5,853,375	6,638,100	76,479,900
Continent	1,371,375	1,090,725	37,534,358
So. & Cen. Am. ...	61,083	45,825	542,487
West Indies	240,753	143,600	1,582,138
Br. No. Am. Col. ...	5,799	25,800	42,068
Other countries ..	11,236	111,450
Total	7,543,621	7,950,050	116,292,419

LARD, LBS.			
United Kingdom...	2,162,700	4,577,300	24,775,942
Continent	1,205,000	905,650	22,336,312
So. & Cen. Am. ...	1,007,539	47,080	6,367,300
West Indies	574,569	237,530	2,261,408
Br. No. Am. Col.	42,550	138,403
Other countries ..	62,610	7,500	582,412
Total	5,010,418	5,517,610	56,461,777

RECAPITULATION OF THE WEEK'S EXPORTS.

From—	Pork, bbls.	Meats, lbs.	Lard, lbs.
New York	2,277	5,951,521	2,241,618
Boston	150	216,825	506,550
Baltimore	18,275	471,950
New Orleans	520	1,259,000
St. John, N. B.	771,000	85,000
Portland, Me.	586,000	358,000
Total week	2,947	7,543,621	5,010,418
Previous week ...	2,454	21,015,063	10,723,521
Two weeks ago ...	2,396	19,904,509	5,774,759
Cor. week last y'r	2,763	7,950,050	5,517,610

COMPARATIVE SUMMARY OF EXPORTS.

From Nov. 1, '15, to Dec. 18, '15.	Same time last year.	Changes.
Pork, lbs. ... 4,108,400	2,424,600	Inc. 1,683,800
Meats, lbs. ... 116,292,419	49,384,035	Inc. 66,908,384
Lard, lbs. ... 56,461,777	64,369,166	Dec. 7,907,389

OCEAN FREIGHTS.

[Subject to change. Quotations given are shillings per ton and cents per 100 lbs.]

	Liverpool.	Glasgow.	Rotterdam.	Copenhagen.
Beef, tierces	\$1.00	95c.	175c.	200c.
Pork, barrels	1.00	95c.	175c.	200c.
Bacon	1.00	95c.	175c.	200c.
Canned meats	1.00	95c.	175c.	200c.
Lard, tierces	1.00	95c.	175c.	200c.
Tallow	1.00	95c.	175c.	200c.
Cottonseed oil	5.00	\$4.50	175c.	200c.
Oil Cake	84c.	75c.	100c.	100c.
Butter	\$1.12	\$1.14	200c.	250c.

No rates to Hamburg.

EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to European ports for the week ending Thursday, December 16, 1915, as shown by A. L. Russell's report are as follows:

Steamer and Destination.	Oil		Cottonseed		Bacon and		Tallow		Beef		Pork		Lard	
	Cake.	Bags.	Oil.	Pkgs.	Butter.	Hams.	Pkgs.	Pkgs.	Pkgs.	Pkgs.	Bbls.	Tcs.	and	Pkgs.
St. Louis, Liverpool	1143	35
Foyle, Liverpool	3838	227	450	1975
Mesaba, London	105
Cameronia, Glasgow	100	993	6
Loch Tay, Rotterdam	5543	543	50
Nieuw Amsterdam, Rotterdam ..	12784	3131	410	2050	700
Yedlum, Rotterdam	24585
Inland, Gothenberg	50
Magda, Gothenberg	655	290
Stavn, Gothenberg	405
Kristianiafjord, Bergen	100	1211	250	75	1575	900
Texas, Baltic	13043	800
Louisiana, Baltic	4750
Storstad, Havre	300
Chorley, Havre	505
Ben Nevis, Havre	200
St. Andre, Bordeaux	250
Lafayette, Bordeaux	50	100
Harpaug, Marseilles	1976	265	100	1071
Verona, Mediterranean	775
Themistocles, Piraeus	520
Total	60705	8175	10200	291	302	4565	5646

TALLOW, STEARINE, GREASE and SOAP

WEEKLY REVIEW

TALLOW.—There has been a larger business than expected in local tallow circles. It is estimated that trades for about 1,000,000 pounds have been put through the past several days following approximately 2,000,000 pounds the preceding week. No difficulty has been experienced in maintaining values and it is stated in some quarters that higher prices may be seen after the holidays, if the railroad situation does not improve.

Apparently the embargo declared by the various railroad companies against shipments into New York have greatly embarrassed some users of tallow. The result of these retarded shipments has been to create a better demand for product that was available here and at adjacent points. What the effect of the belated arrivals will be, remains to be seen.

The auction sale at London was without influence on the local market. There were 519 casks offered of which 482 were taken at prices unchanged to 6d. higher than those of the preceding week. Occasional export inquiries are received here, but these are not satisfactory as to price, and when a fair bid is made, the scarcity of tonnage precludes the chance of business.

A slightly better tone is noted in the glycerine market, and bids on Dynamite glycerine have been a shade to about the level of 52c.

Prime City Tallow in the local market is quoted at 7¼ to 8c. nominal and City Specials at 8¼c. loose.

OLEO STEARINE.—The market has been quiet with a light business reported on the basis of 9 to 9/16. It is believed that next sales would occur at 9½c. The added sixteenth quoted above representing an unusual condition surrounding the specific trade.

OLEO OIL.—The market was very quiet during the week with values nominally unchanged. Extras are quoted at 13c., and No. 2 at 10c.

SEE PAGE 29 FOR LATER MARKETS.

COCOANUT OIL.—Prices continue very firm. Demand is not large, but offerings are small and with the conditions of transportation the supplies available are very light. Cochin, 15@16c. in pipes, and 15@16c. in hhds.; arrival, —; Ceylon, 13½@14c.

PALM OIL.—The market is firm but quiet. The trade is buying very sparingly but offerings are very limited. Prime red, spot, 8¼@8½c.; to arrive —; Lagos, spot, 8¼@9c.;

to arrive, —; palm kernel, 12c.; shipments, —.

NEATSFOOT OIL.—Prices are steady with light trade. For 20 cold test, 94@96c.; 30 do., 88c.; water white, 80@82c.; pure, 68@70c.; low grade off yellow, 63@65c.

CORN OIL.—The market has shown a small further advance. The position of the market appears firm and values are affected by the general strength. Prices quoted at \$7.90@8.00 in car lots.

SOYA BEAN OIL.—The market is firm with the arrivals light owing in part to the transportation conditions. Spot is quoted at 7¼@8c.

GREASES.—The market has been very quiet during the week with supplies moderate. Quotations are nominal, as follows: Yellow, 7¼@7½c. nom.; bone, 7¼@7½c. nom.; house, 7¼@7½c. nom.

FRESH MEAT AND OFFAL IMPORTS.

Imports of foreign beef into the port of New York during the past week totaled 18,374 quarters, compared to nothing last week, and nothing two weeks ago. Mutton imports totaled 18,882 carcasses of mutton and 16,214 of lamb, compared to nothing last week. There were also 100 hogs. The arrivals included 10,671 bags of beef pieces, 4,535 bags of mutton pieces, and 5,490 packages of ox tails, tongues and other offal. All came on the steamer Vesteris from Argentina and Uruguay.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef for the week up to December 24, 1915, show that exports from that country were as follows: To England, 128,824 quarters; to the Continent, 51,746 quarters; to the United States, none. The previous week's exports were as follows: To England, 3,148 quarters; to the Continent, 9,566 quarters; to the United States, 27,649 quarters.

IMPORTS OF FRESH BEEF.

For the week ending December 17, 1915, the Government reports imports of fresh beef at the port of New York amounting to — pounds, the average value according to estimates from the manifests being — cents per pound. This includes not only the dressed beef but offal and pieces as well. The previous week's imports totaled — pounds and averaged — cents per pound.

GREEN AND SWEET PICKLED MEATS.

(Special Report to The National Provisioner from The Davidson Commission Co.)

Chicago, December 23.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8@10 lbs. ave., 11¼c.; 10@12 lbs. ave., 11¼c.; 12@14 lbs. ave., 11¼c.; 14@16 lbs. ave., 11¼c.; 18@20 lbs. ave., 12c. Sweet pickled, 8@10 lbs. ave., 13¼c.; 10@12 lbs. ave., 13¼c.; 12@14 lbs. ave., 13¼c.; 14@16 lbs. ave., 13¼c.; 18@20 lbs. ave., 14½c.

Skinned Hams—Green, 14@16 lbs. ave., 13c.; 16@18 lbs. ave., 13c.; 18@20 lbs. ave., 12½c.; 22@24 lbs. ave., 12c. Sweet pickled, 14@16 lbs. ave., 13¼c.; 16@18 lbs. ave., 13¼c.; 18@20 lbs. ave., 13¼c.; 22@24 lbs. ave., 12½c.

Picnic Hams—Green, 5@6 lbs. ave., 8¼c.; 6@8 lbs. ave., 8¼c.; 8@10 lbs. ave., 8¼c.; 10@12 lbs. ave., 8c. Sweet pickled, 5@6 lbs. ave., 9¼c.; 6@8 lbs. ave., 9¼c.; 8@10 lbs. ave., 9c.; 10@12 lbs. ave., 8¼c.

Clear Bellies—Green, 6@8 lbs. ave., 13c.; 8@10 lbs. ave., 12¾c.; 10@12 lbs. ave., 12¾c.; 12@14 lbs. ave., 12¼c.; 14@16 lbs. ave., 12c. Sweet pickled, 6@8 lbs. ave., 12¾c.; 8@10 lbs. ave., 12½c.; 10@12 lbs. ave., 12¼c.; 12@14 lbs. ave., 12c.; 14@16 lbs. ave., 11¾c.

PORK CUTS IN NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, December 23.—Wholesale prices on green and sweet pickled pork cuts in New York City are reported as follows: Pork loins, 13@14c.; green hams, 8@10 lbs. ave., 13c.; 10@12 lbs. ave., 12½c.; 12@14 lbs. ave., 12½c.; 18@20 lbs. ave., 12½c.; green clear bellies, 6@10 lbs. ave., 11½c.; 10@12 lbs. ave., 12c.; 12@14 lbs. ave., 12c.; green rib bellies, 10@12 lbs. ave., 11½c.; 12@14 lbs. ave., 11½c.; S. P. clear bellies, 6@10 lbs. ave., 11½c.; 10@12 lbs. ave., 12c.; 12@14 lbs. ave., 11½c.; S. P. rib bellies, 10@12 lbs. ave., 12c.; 12@14 lbs. ave., 11½c.; S. P. hams, 8@10 lbs. ave., 15c.; 10@12 lbs. ave., 14½c.; 18@20 lbs. ave., 17c.; city steam lard, 9½c.; city dressed hogs, 9¾c.

Western prices on green cuts are as follows: Pork loins, 8@10 lbs. ave., 11½@12c.; 10@12 lbs. ave., 11@11½c.; 12@14 lbs. ave., 10@10½c.; 14@16 lbs. ave., 9@9½c.; skinned shoulders, 9½c.; Boston butts, 11@11½c.; boneless butts, 12@12½c.; neck ribs, 3c.; spareribs, 9@10c.; lean trimmings, 11c.; regular trimmings, 8c.; kidneys, 5c.; tails, 6c.; livers, 2c.; snouts, 4½c.; pig tongues, 10c.

Green Olive Oil Foots

SUPERIOR QUALITY

AND ALL OTHER SOAP MATERIALS

WELCH, HOLME & CLARK CO.

383 West St., New York

COTTONSEED OIL EXPORTS

Exports of cottonseed oil reported for the week ending December 23, 1915, and for the period since September 1, 1915, were:

	Week ending Dec. 23, 1915.	Since Sept. 1, 1915.
From New York—	Bbls.	Bbls.
Africa	10	2,102
Algiers, Algeria	—	660
Algoa Bay, Cape Colony	—	24
Auckland, N. Z.	—	238
Australia	—	465
Barbados, W. I.	—	796
Barranquilla, Colombia	—	4
Bergen, Norway	1,025	1,800
Bermuda	—	451
Bordeaux, France	50	1,155
Brazil	11	499
Buenaventura, Colombia	—	29
Buenos Aires, A. R.	—	1,010
Caibarien, Cuba	—	14
Calcutta, India	—	5
Cap Hatien, Haiti.	6	74
Cape Town, Africa	—	561
Cartagena, Colombia	—	7
Central America	40	226
Cette, France	—	900
Christiania, Norway	—	200
Colon, Panama	—	1,246
Columbia, Br. Columbia	—	95
Copenhagen, Denmark	—	11,900
Cristobal, Panama	—	38
Cuba	435	1,320
Curacao, Leeward Islands	—	14
Demerara, Br. Guiana	—	258
Genoa, Italy	20	3,063
Georgetown, Br. Guiana	—	47
Glasgow, Scotland	—	850
Guatemala, C. A.	—	3
Halifax, N. S.	—	30
Havana, Cuba	—	548
Havre, France	—	8,855
Hull, England	—	100
Kingston, W. I.	—	790
Kobe, Japan	—	133
La Guaira, Venezuela	—	5
Liverpool, England	—	1,325
London, England	—	13,342
Lyttleton, N. Z.	—	15
Macoris, S. D.	—	47
Manchester, England	—	1,800
Marseilles, France	2,774	30,067
Matanzas, W. I.	—	126
Melbourne, Australia	—	85
Mexico	14	261
Monte Cristi, San Dom.	—	436
Montevideo, Uruguay	—	5,041
Naples, Italy	—	375
Nassau, Bahamas	—	2
Nipe, Cuba	—	57
Oran, Algeria	—	2,625
Para, Brazil	—	24
Paramaribo, Dutch Guiana	—	183
Pernambuco, Brazil	—	214
Piraeus, Greece	—	1,320
Port au Prince, W. I.	—	3
Port Barrios, C. A.	—	22
Port Limon, C. R.	—	145
Port Maria, W. I.	—	17
Port of Spain, W. I.	—	28
Progreso, Mexico	—	81
Puerto, Mexico	—	47
Puerto Plata, S. D.	—	89
Rio de Janeiro, Brazil	—	214
Rotterdam, Holland	1,360	18,999
St. Johns, N. F.	—	110
St. Thomas, W. I.	—	495
Sanchez, San Dom.	—	293
San Domingo, S. D.	31	545
Santiago, Cuba	—	429
Santos, Brazil	—	1,245
South American ports	1,637	10,272
Sydney, Australia	—	101
Tampico, Mexico	—	65
Trinidad, Island of	—	326
Valparaiso, Chile	—	1,170
Vera Cruz, Mexico	—	293
West Indies	98	2,138
Total	7,611	135,887

From New Orleans—

Christiania, Norway	—	20,195
Copenhagen, Denmark	—	1,000
Frontera, Mexico	—	79
Gothenberg, Sweden	—	8,200
Havana, Cuba	—	900
Havre, France	100	100
Liverpool, England	—	2,550
Manchester, England	—	250
Marseilles, France	—	2,399
Progreso, Mexico	—	140
Rotterdam, Holland	—	3,000
Tampico, Mexico	—	100
Vera Cruz, Mexico	—	843
Total	100	39,750
From Galveston—		
Havana, Cuba	200	415
Vera Cruz, Mexico	—	1,659
Total	200	2,074
From Baltimore—		
Liverpool, England	—	108
Total	—	108
From Philadelphia—		
Liverpool, England	—	98
Total	—	98
From Norfolk and Newport News—		
Glasgow, Scotland	390	728
Liverpool, England	98	491
Total	488	1,219
From Mobile—		
Buenos Aires, A. R.	—	685
Total	—	685
From all other ports—		
Canada	—	11,273
Total	—	11,273
Recapitulation—		
From New York	7,611	135,887
From New Orleans	100	39,756
From Galveston	200	2,074
From Baltimore	—	340
From Philadelphia	—	98
From Savannah	—	3,503
From Norfolk and Newport News	488	1,219
From San Francisco	—	47
From Mobile	—	685
From all other ports	—	11,273
Total	8,399	191,379

COTTONSEED OIL SITUATION.

(Special Letter to The National Provisioner from Aspegren & Co.)

New York, Dec. 23.—The market during the past week was dull and fluctuations were confined within narrow limits; that is, as far as the later deliveries were concerned. The spot month was an exception, advancing some 53 points from the low prices of the early part of the week on "short" covering. This advance was probably due to the fact that some railroads and steamship companies have placed an embargo on cotton oil for shipment to New York, and local refiners therefore did not care to part with any actual oil.

The news all during the week was conflicting. Pre-holiday selling of crude oil, while not heavy, apparently was heavy enough to take care of the demand from the consuming trade. This latter buying was confined principally to the export trade, this being stimulated by the heavy advances scored during the week in foreign competing oils.

We give below a comparison of values on foreign oils which speak for themselves. (A

shilling is equal to about 21 points in cotton oil):

	Prices Dec. 15, 1915.	Prices Dec. 22, 1915.	Prices Dec. 22, 1914.
Hull Cotton Oil	37/6	44/	25/3
Hull Soya Oil	34/3	38/	27/
London Linseed Oil	36/6	38/9	22/9

The compound lard trade is reported as extremely quiet, as indicated by the decline in oleo stearine from 10½ to 9½c. This is only natural, as the price of pure lard continues extremely low in comparison, being held down by the exceedingly heavy run of hogs.

The demand from the soap trade (that is, glycerine manufacturers) seems to have subsided for the moment. This is probably due to the fact that dynamite glycerine has declined from 64c., the high price, to 45c., the market for it being quoted now as 45c. bid, 50c. asked.

The Census Bureau's report issued on Dec. 17, was as follows:

	1915 Tons	1914 Tons	1913 Tons
Crushed to Dec. 1	1,981,000	2,474,000	2,192,000
Total Season's Crush	—	5,780,000	4,678,000

This report was construed as "Bearish" by the trade. This would be correct if it indicated the same proportion crushed as in former years. As the report, however, did not state what percentage this represented, we doubt whether the report had any real value as far as indicating the total crush.

The outlook for the coming week is uncertain, as yet we are unable to ascertain the effect the railroad embargo is likely to have. The domestic consuming trade is extremely dull. The export trade, however, is good, but seems to be readily taken care of by the selling of crude oil.

	Close Dec. 15	High	Low	Close Dec. 22
Dec.	8.34 b	8.40 a	8.83	8.30 b 8.90 a
Jan.	8.39 b	8.41 a	8.45	8.31 b 8.43 a
Mar.	8.41 b	8.42 a	8.46	8.39 b 8.42 a
May	8.52 b	8.53 a	8.56	8.39 b 8.51 a
July	8.61 b	8.62 a	8.65	8.49 b 8.60 a

SOUTHERN MARKETS

Columbia.

(Special Wire to The National Provisioner.)

Columbia, S. C., December 23.—Crude cottonseed oil, 54½c. Meal and hulls unchanged from last week. All markets very dull.

Atlanta.

(Special Wire to The National Provisioner.)

Atlanta, Ga., December 23.—Crude cottonseed oil steady at 54½c.; trading unusually dull. Meal held firm at \$33.34, f. o. b. mills. Hulls, \$15, Atlanta, loose.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., December 23.—Prime crude cottonseed oil easier at 55c. Prime 8 per cent. meal, \$33.50@33.75; 7½ per cent. meal, \$32. Hulls, \$12, January, loose.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., December 23.—Prime crude cottonseed oil steady at 54c. bid, 54½c. asked. Prime meal, 8 per cent., scarce at \$35; 7½ per cent. meal, \$33.50. Cake nominal, owing to inability to secure ocean freight. Hulls firm at \$11.75 loose, \$14 sacked, New Orleans.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., December 23.—Market quiet; holiday feeling. Prime crude cottonseed oil, 54@54½c. Prime cake, \$31.25@31.50, f. o. b. Galveston.

COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Mississippi Cottonseed Crushers' Association.

Holidays Against Business—Very Small Speculative Trade—Consumers Buying From Hand to Mouth—Foreign Oil Strong—Export Trade Here Limited Due Partly to Freight Situation—Latest Census Statistics Confirm Big Production of Last Year.

The inaction of cotton oil traders and various handlers of cotton oil during the past week was in line with expectations as it had been expected that the year-end holidays would further restrict general business. Fluctuations in the contract market were mostly devoid of significance and judging by the majority of private reports, the demand from consumers was of a hand-to-mouth character, there being no disposition to enter into larger commitments than necessary before the turn of the year.

Near the close of the week a mild break was registered with evidence of refiners being on opposite sides of the list.

Crude oil held steadily at 54 to 55c. with only a quiet market prevailing at most centers. The bullish sentiment at the South continues and it lingers at many local points, although much is heard of the comparatively high prices for cotton oil. It is also often

stated that the New York contract market contained many long accounts with the resultant technical position rather weak as refiners are credited with being the principal shorts against holdings of actual oil.

The holdings for speculative interests have been reduced considerably the past several weeks, according to the majority of opinions, however, as large profits were tempting and accepted. Some authorities regard significantly the point that the present outstanding long interest dates principally from March onward, there having been only a small amount of buying in January and very little of February. It is a fact that outside bulls on oil are greatly encouraged in their position by the absence of important tenders on contracts, those during November and December having been the lightest for the corresponding periods in several seasons.

Rumors of export business have been current at intervals, but the actual trade has not been better than fair. High freight rates continue, in fact the basis is about the highest of the season. The rate to Liverpool is given at \$5 a barrel, while to Rotterdam it is close to \$7, and to certain French points, the basis is almost prohibitive.

Foreign oils are reported strong and the strength at various centers abroad doubtless contributes to the increased takings of American oil. It is still declared that the amount of cotton oil to be consumed in foreign countries this season for butter making purposes will be larger than ever before in the history of the trade.

The Government finally issued its report showing the oil crushed for the 1914-15 seasons. There were 7,186,000 tons of cotton seed available, the crush being 5,580,000 tons, resulting in 229,000,000 gallons of crude oil, against 193,000,000 in 1913, and against an estimated crush of crude oil this present season of 157,000,000 gallons. Some interest is being taken in the latest advices from the South which have been to the effect that in spite of diversification of crops and the rotation of crops, the cotton area is likely to be somewhat larger than that of 1914-15. Obviously, an increase in the area will take from the amount of seed available for crushing purposes, but it is not believed that this will be a serious consideration unless farmers become convinced in the very near future that cotton values will sell very much higher this coming year. It is not likely that

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Cotton Seed Oil

LOUISVILLE, KY.

this view will find ready acceptance unless there is an early cessation of the hostilities abroad.

Closing prices, Saturday, December 18, 1915.—Spot, \$8.35; December, \$8.35@8.45; January, \$8.34@8.36; February, \$8.33@8.36; March, \$8.38@8.39; April, \$8.40@8.48; May, \$8.48@8.49; June, \$8.51@8.58; July, \$8.58@8.59. Futures closed 3 to 7 advance. Sales were: December, 200, \$8.45; March, 900, \$8.39@8.35; May, 1,800, \$8.50@8.45; July, 100, \$8.58. Total sales, 3,000 bbls. Good off, \$8.15@8.45; off, \$8.00@8.40; rush off, \$7.90@8.00; winter, \$8.50; summer, \$8.60; prime crude, S. E., \$7.27@7.33; prime crude, Valley, nom.; prime crude, Texas, nom.

Closing prices, Monday, December 20, 1915.—Spot, \$8.40; December, \$8.60@9.48; January, \$8.40@8.42; February, \$8.40@8.45; March, \$8.40@8.41; April, \$8.46@8.47; May, \$8.49@8.50; June, \$8.50@8.55; July, \$8.59@8.61. Futures closed 1 to 25 advance. Sales were: January, 2,400, \$8.42@8.37; March, 2,800, \$8.42@8.37; April, 200, \$8.47@8.46; May, 1,100, \$8.50@8.48; June, 100, \$8.54; July, 1,200, \$8.61@8.55. Total sales, 7,800 bbls.

Closing prices, Tuesday, December 21, 1915.—Spot, \$8.42; December, \$8.53@8.95; January, \$8.43@8.45; February, \$8.42@8.43; March, \$8.42@8.43; April, \$8.45@8.48; May, \$8.52@8.54; June, \$8.54@8.60; July, \$8.62@8.63. Futures closed 7 decline to 4 advance. Sales were: January, 4,100, \$8.44@8.42; March, 4,500, \$8.44@8.41; May, 1,900, \$8.54@8.51; July, 800, \$8.62@8.61. Total sales, 11,300 bbls. Good off, \$8.35; off, \$8.25; rush off, \$8.15; winter, \$8.50; summer, \$8.60; prime crude, S. E., \$7.27@7.33; prime crude, Valley, nom.; prime crude, Texas, nom.

Closing prices, Wednesday, December 22, 1915.—Spot, \$8.41; December, \$8.50@8.90; January, \$8.41@8.43; February, \$8.41@8.45; March, \$8.40@8.42; April, \$8.44@8.48; May, \$8.50@8.51; June, \$8.52@8.60; July, \$8.59@8.60. Futures closed 1 to decline. Sales were: January, 1,500, \$8.42@8.40; February, 200, \$8.43@8.42; March, 2,100, \$8.42@8.40; May, 2,500, \$8.50@8.48; July, 900, \$8.60@8.59. Total sales, 7,200 bbls. Good off, \$8.25; off, \$8.15; rush off, \$8.10; winter, \$8.60; summer, \$8.60; prime crude, S. E., \$7.27@7.33; prime crude, Valley, nom.; prime crude, Texas, nom.

Closing prices, Thursday, December 23, 1915.—Spot, \$8.30; December, \$8.30@8.35;

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January, \$8.31@8.33; February, \$8.30@8.33; March, \$8.30@8.32; April, \$8.32@8.35; May, \$8.41@8.42; June, \$8.43@8.45; July, \$8.50@8.51. Futures closed 9 to 20 lower. Sales were: December, 200, \$8.39@8.37; January, 7,000, \$8.41@8.35; March, 6,000, \$8.40@8.30; May, 8,300, \$8.49@8.40; June, 800, \$8.45; July, 1,300, \$8.56@8.50. Total sales, 23,600 bbls. Good off, \$8.15@8.35; off, \$8.10@8.35; rush off, \$8@8.35; winter, \$8.50; summer, \$8.50; prime crude, S. E., \$7.20@7.27; prime crude, Valley, —; prime crude, Texas, —.

SEE PAGE 29 FOR LATER MARKETS.

FOR MONTHLY COTTON SEED CENSUS.

A bill has been introduced in the House at Washington by Chairman Lever of the House Committee on Agriculture which calls for the gathering of cottonseed products statistics each month, and their publication for the benefit of the trade. Such work would be under the direction of the Census Bureau and would be comprehensive and far more complete than anything yet devised.

The bill, which has been referred to the House Census Committee, reads as follows:

That the Director of the Census be and is hereby authorized and directed to collect and publish monthly statistics concerning the quantity of cottonseed received at oil mills, the quantity of seed crushed in such mills, the quantity of crude cottonseed products obtained, the quantities of these crude products sold and shipped out of the mills and the quantities on hand, the quantities of crude cottonseed oil held by refiners, by manufacturers of compound lard, butterine, oleomargarine, soap and other users of cottonseed oil, and by brokers, exporters, warehouse men and others handling these products, the quantity of compound lard, soap, butterine and oleomargarine made, shipped or held by manufacturers of these products either at the factory or elsewhere, and the quantity of cottonseed and cottonseed products imported and exported.

That the information furnished by any individual establishment under the provisions of this act shall be considered as strictly confidential and shall be used only for the statistical purpose for which it is supplied. Any employee of the Bureau of the Census who, without the written authority of the Director of the Census, shall publish or communicate any information given into his possession by

reason of his employment under the provisions of this act shall be guilty of a misdemeanor and shall upon conviction thereof, be fined not less than \$300 or more than \$1,000, or imprisoned for not more than one year, or both so fined and imprisoned, at the discretion of the court.

That it shall be the duty of every owner, president, treasurer, secretary, director, or other officer or agent of any cottonseed oil mill, manufacturing establishment, warehouse or other place where cottonseed products are produced, manufactured, or stored, whether conducted as a corporation, firm, limited partnership, or by individuals, when requested by the Director of the Census or by any special agent or other employee of the Bureau of the Census acting under the instructions of said director, to furnish completely and correctly, to the best of his knowledge, all of the information concerning the quantity of cottonseed oil received, consumed or on hand, and the quantity of crude and refined oil, cake and meal, hulls and linters produced, and the quantity of these products sold and shipped and on hand and the quantity of compound lard, butterine, and oleomargarine on hand. The request of the Director of the Census for information concerning the quantity of cottonseed received, consumed, and on hand, the quantity of crude oil and other products sold and shipped, and the quantity of crude oil consumed and products manufactured therefrom and stocks on hand may be made in writing or by a visiting representative, and if made in writing shall be forwarded by registered mail, and the registry receipt of the Post Office Department shall be accepted as evidence of such demand. Any owner, president, treasurer, secretary, director, or other officer or agent of any manufacturing establishment, warehouse or other place where cottonseed and cottonseed products are manufactured or stored, who, under the conditions hereinbefore stated, shall refuse or willfully neglect to furnish any of the information herein provided for or shall willfully give answers that are false shall be guilty of a misdemeanor and upon conviction thereof shall be fined not less than \$300 or more than \$1,000 or imprisoned for a period of not exceeding one year, or both so fined and imprisoned, at the discretion of the court.

COTTONSEED MEAL IN ONTARIO.

The following combinations for the use of cottonseed meal are being followed by the farmers of Ontario Province, writes Consul Felix S. S. Johnson, of Kingston, Ontario, Canada.

1. Hay, 10 pounds; cornstalks; wheat bran, 3 pounds; corn meal, 2 pounds; cottonseed meal, 2 pounds.
2. Corn silage, 30 pounds; hay, ad lib.; oats, 4 pounds; linseed meal, 2 pounds; cottonseed meal, 1 pound.
3. Hay, 20 pounds, cottonseed meal, 4 pounds; wheat bran, 2 pounds.

Cottonseed meal is gradually being substituted for the more expensive cattle foods, especially now when the cost of other feed-stuffs has more than trebled and cottonseed meal has maintained a standard price.

The Procter & Gamble Co.

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COTTONSEED OIL

Boreas, Prime Winter Yellow
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<small>We issue the only Daily Printed Market Letter on Cotton Seed Oil in this country. Sent free of charge to our regular customers.</small>		
WE ARE SELLING AGENTS FOR		
THE PORTSMOUTH COTTON OIL REFG. CORP. OF PORTSMOUTH, VA. — AND — THE GULF & VALLEY C. O. COMPANY, LTD., OF NEW ORLEANS, LA.		
<small>Will be pleased to quote prices on all grades of Refined Cotton Seed in barrels or loose in buyers or sellers tank cars, f. o. b. refinery or delivered anywhere in this country or Europe.</small>		

PEANUT AND COTTONSEED OIL AS HUMAN FOOD

Information Which Will Be of Practical Value to Cotton Oil Mills

By James A. Wade, Commissioner of Agriculture of Alabama and Emmet A. Jones, Chief of Markets Bureau.

[EDITOR'S NOTE.—Numerous inquiries have come to The National Provisioner from subscribers in the cotton oil industry concerning the prospects for profit in the crushing of peanuts as a side-line or auxiliary to cottonseed crushing in the oil mills. The information contained in the following treatise on the subject not only answers many of these inquiries, but also gives much valuable information as to the merits of both cottonseed and peanut products, information which should be put before consumers everywhere.]

The statistics about cottonseed are so generally known that we do not deem it important to discuss these in this bulletin. The statistics, however, with respect to peanuts are not so universally known; therefore, it seems proper to give briefly some facts respecting the peanut industry.

Considerable quantities of peanuts have been grown for many years in southern Alabama, but none of these peanuts, so far as we have been able to learn, have ever been crushed until the present season. They have been sold and used for other purposes than oil.

Owing to the injury to cotton production by the boll weevil, the interest in peanuts has been increased and the crops are being enlarged. The first mill in Alabama to express peanut oil has recently been erected. It is confidently believed, and the experience of this mill so far demonstrates, that the peanut oil may be expressed economically and its uses largely increased.

Cultivation, Yield and Value of Peanuts.

Good Spanish nuts will yield between 70 and 80 gallons of oil to one ton of nuts. The present indications are that a good grade of crude peanut oil can be sold at 75 cents to 80 cents per gallon. The meal from peanuts, crushed whole, sells at about \$30 per ton. With improved machinery for separating the shells and the meats, a better grade of oil can be produced and more oil to the ton obtained.

The outside shell contains considerable food material, and its fertilizer value consists of about 3 per cent. of phosphoric acid, 9 per cent. of potash and 6 per cent. of lime. The meal from separated meats is very rich both as food and fertilizer.

From best information obtainable, the half bale to the acre cotton farm produces about half a ton to the acre of peanuts; the bale to the acre cotton farm produces about one ton to the acre of peanuts. The expenses of

cultivating and harvesting an acre of peanuts is a little less than the expense of cultivating and harvesting an acre of cotton.

The present prices being paid by the experimental mill referred to above is about \$60 per ton. Peanut hay, after the nuts have been picked, when properly cared for, is worth about \$10 per ton.

In the year ending June 30, 1914, the imports of peanuts into this country amounted to 44,549,789 pounds valued at \$1,899,237. In addition to this, peanut oil imports amounted to 1,337,136 gallons valued at \$918,614.

More than a million bushels of shelled peanuts are used annually for the manufacture of peanut butter alone.

Great quantities of shelled peanuts are used every year for the manufacture of peanut candy and brittle, both alone or in combination with other nuts, pop corn, or puffed rice; also large quantities are eaten raw and parched in various forms; large quantities are used in the preparation of vegetarian

meats, and in the manufacture of almond, macaroon and small cakes.

Can Use Cotton Oil Mills for Peanuts.

It is confidently believed that a large section of Alabama [And other sections of the South, as well.—Ed.] may grow peanuts as profitably as cotton, and the subject should receive the earnest consideration both of the farmers and the cottonseed oil men, as our information is that the ordinary cottonseed oil mill may be successfully used in expressing peanut oil.

The U. S. Department of Agriculture, Washington, D. C., is issuing valuable bulletins and circulars covering every phase of the peanut industry. Write for them at once and be well informed before projecting your next crop.

This bureau earnestly solicits the farmers and the oil mill men to furnish it with all available information as to the probable extent of the peanut crop during the next year, and to what extent, if a sufficient crop is produced, the oil mills will crush these peanuts. This information the bureau will bring to the attention of the refiners and others interested in the purchase and use of peanut products.

With this preliminary statement respect-

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Choice Summer Yellow
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Albatros

Choice Summer White
Odorless Cooking Oil

L'Oiseau

Choice Winter White
Odorless Cooking
and
SALAD OIL

ing the peanut industry, we will proceed with the subject of peanut oil and cottonseed oil as human food.

Salad and Cooking Oils.

Crude peanut, simply filtered, is found to be a good cooking oil, palatable in many forms of food. Cottonseed oil is not used as human food without being refined and deodorized. The large volume, however, of both of these oils for food purposes, is refined and deodorized.

Refined peanut oil and refined cottonseed oil are very desirable salad and cooking oils for nearly every kind of food in which oil or lard is needed. These refined oils compete with and are now largely used as substitutes for olive oil for salad and cooking purposes. Combinations of two of these three oils are often made for these purposes.

Prof. L. B. Allen, of Westfield, Mass., one of the most noted authorities on pure food products in the United States, says: "Cottonseed oil is an excellent food product and has practically the same food value as olive oil." Dr. William Brady says, "Peanut oil is as nourishing as olive oil. Food value for food value, peanuts are cheaper than bread."

Lard Substitutes.

By processes generally known among refiners, cotton seed oil is refined and hardened and appear very much like lard, and is now being universally used as a substitute for lard for all cooking purposes. It is pleasing to the taste, wholesome and nutritious. The methods of refinement and distribution are under strict federal inspection and practically prevent any possibility of contamination from disease germs.

There are many well-known brands of refined cottonseed oil, as oil, and of hardened refined cottonseed oil often spoken of as compound lard. The methods of producing these products in a sanitary, wholesome and attractive form have been brought to a high state of perfection.

There are several methods of producing what is known as compound lard. This term originated with that method wherein stearin was introduced into cottonseed oil for the purpose of hardening it. Now processes of hardening the oil have been discovered whereby the finished product has all the firm and beautiful appearance without containing any substance whatever except pure cottonseed oil.

So far as we now know, peanut oil has not yet been used in this hardened form as a substitute for lard, but from its chemical analysis we have no doubt that with a sufficient supply of the oil available, methods will be found for putting it in proper condition in this form.

No material objection seems to have been urged by the producers of olive oil and of lard to these enlarged uses of peanut and cottonseed oil as substitutes for olive oil and lard. Each class of these products seem to have found its natural place in commerce; all have been put forth without friction among the producers, and may be freely purchased in the markets.

Oleomargarine.

Within recent years the scientists and manufacturers have been developing a third and important form of human food into which peanut and cottonseed oil enter as material elements. Oleomargarine, as now largely

manufactured, contains from 25 per cent. to 30 per cent. of these oils. It is manufactured and distributed under the strict inspection and supervision of the federal government pursuant to the oleomargarine and meat inspection acts of Congress.

(To be continued.)

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, December 24.—Latest quotations on chemicals and soapmakers' supplies are as follows: 74@76 per cent. caustic soda, 4½¢. per lb., basis 60 per cent.; 60 per cent. caustic soda, 5¢. per lb.; 98 per cent. powdered caustic soda in bbls., 5½¢. per lb.; 48 per cent. carbonate of soda, 4¢. per lb.; tale, 1¼@1½¢. per lb.; 58 per cent. soda ash, 3¼¢. per lb., basis 48 per cent.; silic, \$15@20 ton of 2,000 lbs.; chloride of lime, in casks, 8¢. per lb., in bbls., 10¢. per lb.

Prime palm oil, 8½¢. per lb.; clarified palm oil, in bbls., 10¢. per lb.; genuine Lagos palm oil, 9¢. per lb.; palm kernel oil, 12¢. per lb.; yellow olive oil, 92¢. per gal.; green olive oil, 93¢. per gal.; green olive oil foots, 9½@10¢. per lb.; Ceylon coconut oil, 14¢. per lb.; Cochin coconut oil, 15@16¢. per lb.; cottonseed oil, 8½¢. per lb.; soya bean oil, 7¼@8¢. per lb.; prime city tallow, 8¢. per lb.; corn oil, 7.85¢. per lb.

House grease, 7¼@7½¢. per lb.; oleo stearine, 9½@10¢. per lb.; brown grease, 6½@6¾¢. per lb.; yellow packers' grease, 6¾@7¢. per lb.

Packinghouse, provision, refrigeration and other machinery and equipment at second-hand. Buy it or sell it through The National Provisioner's "Wanted and For Sale" department on page 48.



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THE WEEK'S CLOSING MARKETS

FRIDAY'S GENERAL MARKETS.
Lard in New York.

New York, December 24.—Market steady. Western steam, \$10.15 nom.; Middle West, \$9.80@9.90; city steam, 9½@9¾c. nom.; refined Continent, \$10.85; South American, \$11; Brazil, kegs, \$12; compound, 9¼@10c.

Marseilles Oils.

Marseilles, December 24.—Copra fabrique, 133 fr.; copra edible, — fr.; peanut fabrique, 119 fr.; copra edible, — fr.

Liverpool Produce Market.

Liverpool, December 24.—(By Cable.)—Beef, extra India mess, nom.; pork, prime mess, 113s.; shoulders, square, 75s.; New York, 74s.; picnic, nom.; hams, long, 94s.; American cut, 95s. Bacon, Cumberland cut, 83s.; long clear, 87s.; short backs, 80s.; bellies, clear, 81s. Lard, spot prime, unquoted. American refined, 28-lb. boxes, 57s.; January, 56s. 6d. Lard (Hamburg), nom. Tallow, prime city, 49s.; choice, nom. Cheese, Canadian finest white, new, 91s. Tallow, Austrian (at London), 47s. 9d.

FRIDAY'S CLOSINGS.

Provisions.

The market was quite active and firm, due to the better hog market and the strong grain list.

Stearine.

The market was quiet, with oleo quoted at 9½@9¾c.

Tallow.

The market continues quiet but firm, with city quoted at 8c. and special at 8¾c.

Cottonseed Oil.

The market was quiet but firm, due to the firmer lard and cotton markets.

Market closed 9 to 12 points higher. Sales, 8,400 bbls. Spot oil, \$8.40 bid. Crude, Southeast, \$7.27 bid, \$7.33 asked. Closing quotations on futures December, \$8.40@8.45; January, \$8.41@8.43; February, \$8.40@8.43; March, \$8.41@8.42; April, \$8.44@8.46; May, \$8.50@8.52; June, \$8.52@8.60; July, \$8.62@8.63; good off oil, \$8.25@8.45; off oil, \$8.20@8.45; red off oil, \$8@8.40; winter oil, \$8.50 bid; summer white oil, \$8.50 bid.

FRIDAY'S LIVESTOCK MARKETS.

Chicago, December 24.—Hog market strong and 5c. higher. Bulk of prices, \$5.85@6.40; light, \$5.45@6.15; mixed, \$5.85@6.50; heavy, \$5.95@6.55; rough heavy, \$5.95@6.10; Yorkers, \$5.85@6; pigs, \$4.25@5.30; cattle prospects strong; heaves, \$6@10; cows and heifers, \$2.80@8.45; Texas steers, \$6.15@7.10. Western, \$6.20@8.20. Sheep market strong to 10 higher; sheep, native, \$6.20@6.85; yearlings, \$7.40@8.25; lambs, \$7@8.50; Western, \$7.30@9.60.

Kansas City, December 24.—Hogs strong, at \$5.85@6.50.

South Omaha, December 24.—Hogs higher, at \$5.90@6.35.

Buffalo, December 24.—Hogs strong; on sale, 6,400, at \$6.60@6.80.

St. Louis, December 24.—Hogs strong, at \$6.10@6.60.

Indianapolis, December 24.—Hogs steady, at \$6.40@6.60.

St. Joseph, December 24.—Hogs strong, at \$6@6.40.

Sioux City, December 24.—Hogs strong, at \$5.75@6.30.

Louisville, December 24.—Hogs higher, at \$6.10@6.50.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, December 18, 1915, are reported as follows:

Chicago.			
	Cattle.	Hogs.	Sheep.
Armour & Co.	9,698	59,900	27,270
Swift & Co.	7,050	27,000	34,426
S. & S. Co.	5,750	15,700	9,265
Morris & Co.	7,098	26,000	10,429
Anglo-Amer. Provision Co.	820	14,400	...
Hammond Packing Co.	3,691	15,000	...
Libby, McNeill & Libby.	3,952

Boyd, Lunham & Co., 12,400 hogs; Western Packing & Provision Co., 17,900 hogs; Roberts & Onke, 8,400 hogs; Miller & Hart, 3,700 hogs; Independent Packing Co., 11,300 hogs; Brennan Packing Co., 6,400 hogs; others, 16,900 hogs.

Kansas City.			
	Cattle.	Hogs.	Sheep.
Armour & Co.	4,032	15,096	5,417
Fowler Packing Co.	806	...	2,290
S. & S. Co.	3,585	6,520	1,419
Swift & Co.	4,616	10,784	7,528
Cudahy Packing Co.	3,455	11,146	5,050
Morris & Co.	4,436	11,077	3,511
Others	211	1,671	371

John Morrell & Co., 127 cattle; M. Rice, 1,400 hogs; Schwartz, Bolen & Co., 2,027 hogs; Wolf Packing Co., 11 cattle; Blount, 322 sheep; J. Callahan, 7 cattle; Dold Packing Co., 416 hogs; Heil Packing Co., 395 hogs; Independent Packing Co., 263 cattle and 287 sheep; S. Kraus, 49 cattle; I. Meyer, 403 cattle.

Omaha.			
	Cattle.	Hogs.	Sheep.
Morris & Co.	2,766	11,218	4,441
Swift & Co.	3,834	15,246	14,315
Cudahy Packing Co.	3,812	19,445	9,781
Armour & Co.	4,893	18,430	13,580
Swartz & Co.	2,759
J. W. Murphy	...	10,915	...

Lincoln Packing Co., 58 cattle and 80 hogs; South Omaha Packing Co., 32 cattle; John Morrell & Co., 1 cattle.

St. Louis.			
	Cattle.	Hogs.	Sheep.
Morris & Co.	5,256	9,864	2,800
Swift & Co.	5,664	8,245	3,185
Armour & Co.	5,155	10,173	2,240
East Side Packing Co.	233	2,416	...
St. Louis Dressed Beef Co.	410
Independent Packing Co.	580
Krey Packing Co.	43	1,008	...
J. H. Belz Prov. Co.	...	1,968	...
Carondelet Packing Co.	...	742	25
Sartorius Packing Co.	...	485	...
Heil Packing Co.	...	460	...

Sioux City.			
	Cattle.	Hogs.	Sheep.
Armour & Co.	2,673	19,416	...
Cudahy Packing Co.	2,346	19,426	...
Swift & Co.	...	7,854	...
Others	9,610

Sacks Bros. Packing Co., 42 cattle; John Morrell & Co., 85 cattle and 1,050 hogs; Cudahy Bros. Packing Co., 692 hogs; Morris & Co., 15 cattle; Statter & Co., 142 cattle; St. Louis Dressed Beef Co., 4,183 hogs; Roth Packing Co., 169 hogs; Des Moines Packing Co., 30 cattle; R. Hurn Packing Co., 186 cattle; Evansville Packing Co., 465 hogs.

FOREIGN COMMERCIAL EXCHANGE.

New York, December 24.—Foreign commercial exchange rates, so far as quoted, are as follows:

London—	
Bankers' 90 days	4.69%
Cable transfers	4.73%
Demand sterling	4.72%
Commercial, 60 days	4.67%
Commercial, 90 days	4.65%
Paris—	
Commercial, 90 days	No quotations.
Commercial, 60 days	No quotations.
Commercial, sight	5.86%
Bankers' cables	5.84%
Bankers' checks	5.83%
Berlin—	
Commercial, sight	No quotations.
Bankers' sight	76½
Cable transfers	—
Antwerp—	
Commercial, 60 days	No quotations.
Bankers' sight	No quotations.
Bankers' cables	No quotations.
Amsterdam—	
Commercial, sight	43
Bankers' sight	43½
Copenhagen—	
Checks	27.40

RECEIPTS AT CENTERS

SATURDAY, DECEMBER 18, 1915.

	Cattle.	Hogs.	Sheep.
Chicago	500	21,000	3,000
Kansas City	100	2,000	2,000
Omaha	100	8,000	100
St. Joseph	100	6,000	350
Sioux City	300	9,000	500
St. Paul	1,000	3,100	100
Oklahoma City	...	1,100	...
Fort Worth	300	300	...
Milwaukee	...	500	...
Denver	200	600	...
Louisville	150	1,100	50
Detroit	...	3,300	...
Cudahy	...	2,500	...
Indianapolis	300	8,000	...
Pittsburgh	...	6,000	500
Cincinnati	200	2,700	100
Buffalo	250	9,000	2,000
Cleveland	120	3,000	2,000
New York	282	1,248	1,042
Toronto, Canada	49

MONDAY, DECEMBER 20, 1915.

Chicago	2,300	65,000	17,000
Kansas City	17,000	10,000	9,500
Omaha	5,500	9,400	12,700
St. Louis	7,100	15,000	2,300
St. Joseph	1,500	750	3,000
Sioux City	5,000	9,000	3,000
St. Paul	2,500	33,000	7,300
Oklahoma City	500	1,400	...
Fort Worth	2,400	1,000	1,200
Milwaukee	100	4,967	...
Denver	1,000	2,800	900
Louisville	1,200	3,342	50
Detroit	...	1,300	...
Cudahy	...	2,000	...
Wichita	...	100	...
Indianapolis	650	7,000	...
Pittsburgh	1,500	10,500	4,600
Cincinnati	1,400	4,834	600
Buffalo	2,700	21,000	8,000
Cleveland	1,000	7,000	4,000
New York	3,555	16,400	6,778

TUESDAY, DECEMBER 21, 1915.

Chicago	5,000	40,000	11,000
Kansas City	6,000	17,000	7,400
Omaha	4,400	17,000	13,300
St. Louis	4,200	14,000	2,400
St. Joseph	2,500	16,500	8,000
Sioux City	3,500	17,000	1,000
St. Paul	2,000	15,000	1,000
Oklahoma City	500	2,000	...
Fort Worth	1,200	1,500	...
Milwaukee	700	3,357	300
Denver	600	3,300	300
Louisville	200	1,100	50
Detroit	...	1,000	...
Cudahy	...	11,500	...
Wichita	...	3,051	...
Indianapolis	1,000	17,000	...
Pittsburgh	...	4,000	500
Cincinnati	200	7,250	200
Buffalo	350	10,500	2,000
Cleveland	200	3,000	3,200
New York	1,050	3,700	940
Toronto, Canada	434	352	353

WEDNESDAY, DECEMBER 22, 1915.

Chicago	12,000	70,000	12,000
Kansas City	2,500	10,000	2,000
Omaha	...	18,000	...
St. Louis	2,500	19,000	2,000
St. Joseph	...	13,000	...
Sioux City	...	16,000	...
St. Paul	...	14,000	...
Milwaukee	...	10,773	...
Louisville	...	3,249	...
Detroit	...	4,800	...
Cudahy	...	3,000	...
Wichita	...	1,518	...
Indianapolis	...	20,000	...
Cincinnati	600	7,039	400
Buffalo	200	6,500	1,000
Cleveland	...	4,000	...
New York	1,240	5,770	3,440

THURSDAY, DECEMBER 23, 1915.

Chicago	4,500	43,000	5,000
Kansas City	700	8,000	2,000
Omaha	1,100	16,500	1,300
St. Louis	2,100	14,500	300
St. Joseph	300	12,500	...
Sioux City	1,000	10,000	500
St. Paul	...	8,000	...
Oklahoma City	350	1,000	...
Fort Worth	500	1,200	300
Milwaukee	...	12,673	...
Louisville	...	2,888	...
Cudahy	...	3,500	...
Wichita	...	7,400	...
Indianapolis	...	12,000	...
Cincinnati	400	5,927	100
Buffalo	150	500	2,000
Cleveland	...	4,000	...
New York	800	1,700	2,317

FRIDAY, DECEMBER 24, 1915.

Chicago	1,000	17,000	3,000
Kansas City	200	1,500	...
South Omaha	400	5,900	1,500
St. Louis	500	11,000	...
St. Joseph	100	3,000	500
Sioux City	300	4,500	200
Fort Worth	300	300	...
South St. Paul	800	7,000	5,600
Oklahoma City	1,500	600	...

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Chicago.

PACKER HIDES.—Native steers secured the place of prominence in the movement this week, over 20,000 moving at lower rates. Killers had to shade rates in order to interest buyers, but tanners took these sizable quantities in order to get the lower rates. A few Texas steers sold and a small line of special weight light cows for light harness leather. The rate on the light cows was at less money and operators consider this as indicating a much lower market for the straight weights. The holiday season being here, not much active trading is looked for until the turn of the year. Native steers moved at the new low rate of 24½¢, embracing about 17,000 September, October and November take-off. Later 2,500 October and November hides were sold by one killer at 25¢. About 2,000 September and October extreme light native steers moved at 23¢. Prior business was at 22¼¢. Heavy Texas steers moved at the former sale rate of 20¢. for 1,500 October and November hides. No underweights were moved. These are considered worth 21¢. Last sales of lights were at 21¼¢. and extremes were at 21½¢. Not many are coming in the kill and unsold stocks are meager. Butt branded steers were not moved. Killers generally talk the last sale rate of 22½¢. until some prospective business is in sight. One killer is offering his stock at 22¢. Recent bids at 20¢. were rejected. Colorado steers were not moved. Last trades were at 19¢. Branded cows were quiet. Last trades were at 21½¢. Nominal market is considered at 21¢, based on recent business in other branded grades of hides. Heavy native cows were also quiet. Killers have sold nothing below 24½¢, but that business was some time ago. Offerings are now available at 23¢, 23½¢. and 24¢. Light native cows sold at 21½¢. for 7,500 October and November 43@55-lb. hides for light harness leather purposes. Straight weights are quoted at 21¼¢. based on this transaction of a special sort. Native bulls were quiet. Only one packer has any for sale this year, and he seems in no hurry to move them. Nominal market is considered at 20¢. Branded bulls rule quiet and are nominally quoted at 16@16½¢. Last trades were at 16½@17¢, with most of the business at the inside figure.

COUNTRY HIDES.—Holiday dullness pervades the market, yet some business was done in most all varieties of hides and skins at prices a shade easier. This is the season of the year when not much business is expected, and operators with bearish tendencies work hard to further their end of the market. Much lower figures were put through on business transacted in the outlying markets than prevail in the local one. Heavy steers did not move. These are in small supply and quoted in a nominal manner. Holders talk rather high rates but nominal values based on declines in other like hides would be at 19@20¢. Heavy cows were not sold as a regular selection, but some were included with buff weights at 18½¢. and 18¼¢. Buffs

moved at 18½¢. early in the week and later at 18¼¢. for a car at each figure. Heavy cows were also included in these transactions. No. 2 buffs were offered at 17¼¢. without attracting attention. The situation in the country districts is easy. Tanners are buying 25-lb. up hides at 18¢, 17¼¢. and 17½¢. delivered basis. Nominal market for local buffs is considered at 18¢. for business, with seconds at 16¾@17¢. Extremes were taken at 20¢. for a car of current goods. No business is yet reported at under 20¢. in this market, but outside hides have moved down to 19½¢. delivered basis. Nominal market for local goods is considered at 19@19½¢. based on declines in other grades. Branded cows were not moved. Nominal market is considered at 16¢. flat for business. Most holders have a few and value them at 16½¢. Country packer branded hides are quoted up to 18¢. delivered basis here, as to quality and percentage of steers included. Bulls sold at various prices, but all for special goods. Three cars of No. 1 over 80-lb. bulls for patent leather outlet moved at 16¾¢. Two cars of same description of country packer take-off moved at 17¼¢. and a car of the same goods but out of bundle moved at 18¢. A car of current stock, ones and twos, heavy weights, moved at 16½¢. Straight weights are quoted at 16¢. nominal. Unsold stocks are small and confined almost wholly to the under 80-lb. hides. Country packer straight weight bulls are quoted at 17@17½¢. and city packer qualities at 19@19½¢. last paid. Kipskins were not moved. These are considered a trifle easier in tone owing to lowering tendency to the foreign markets. Country kipskins are quoted at 21@21½¢. for business. City skins quoted at 22@22½¢., and packers at 23½@24¢.; outside rates were the last paid.

CALFSKINS sold at 26¢. for a car of first salted local city skins. These were peddled around for several days before finally moved. Outside city skins sold at 24¢. for a car. Efforts to secure 24½¢. for similar goods have proved fruitless. Country skins quoted at 23@23½¢. nominal. Packers last sold at 27¢. Killers talk 30¢. on next trades and supplies are limited. Buyers decline to make bids although several inquiries were in the market for them this week. Deacons are still in good demand at \$1.20@1.30 and light calf quoted at \$1.40@1.50.

HORSEHIDES are bringing \$5.50@5.90 for country run of hides, as to quality. Holders are trying to get \$6 on next business, but buyers evidently have supplied their pressing requirements and more of them lean toward the \$5.50 side of the market than toward the higher rates. City hides are quoted at \$6.25@6.50 last paid. Unsold stocks are moderate and the quality is becoming better as the cold weather sets in. No. 2 hides quoted at the usual \$1 reduction with ponies and glues at \$1.50@2 and coltskins at 50@75¢.

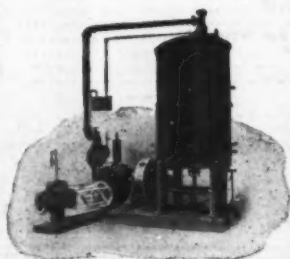
HOGSKINS are meeting with their usual good demand at 65@75¢. for the country run of stock with the rejected pigs and glues out at half price. No. 1 pigskin strips are selling at 12¢. for packer skinnings in measurements as low as 5 x 16 inches. No. 2's quoted at 11¢. and No. 3's at 6½¢. Poorly fleshed skins range down to a cent a pound less.

SHEEP PELTS.—Fair trade was reported in packer sheep and lambskins this week, but the trades took longer to consummate, and buyers did as much shopping around as possible. Current kill of packer sheep and lambskins of local and river slaughter sold in a range of \$1.95@2 as to lots. Country skins moved in a range of \$1@1.75 average, as to quality; dry Western pelts are unchanged at 20@21¢.

Kansas City.

A decidedly quiet week, as the total trading was only about 20,000, of which about 19,000 were native steers, and 1,600 heavy Texas, both of which sold about ¼¢. decline from the previous trading basis. The present quiet condition of the market is quite an enigma to packer hide salesmen for the reason that they are getting in reports from most all sections regarding a very satisfactory demand for practically all kinds of leathers at good prices, and under such conditions tanners generally purchase hides in quite a liberal way. It looks very much as though tanners were afraid to buy hides at present for fear they are going much lower in price, and consequently they figure it behooves them to hold out to the last possible moment in order to get in on as low a basis as possible. Packers, however, say that tanners are going to be considerably surprised when they do get ready to purchase, in finding that packers are not as anxious sellers as most of the reports that are now being given out regarding the weakness of the market would lead one to believe. Spread native steers are still held around 27½¢. for stuckthroats, and 27¢. for koshers, but no trading is reported on this basis. Some 16,500 October and early November native steers were sold at 24½¢., which is ¼@½¢. decline from previous trading, although one of the packers succeeded in getting 25¢. for about 2,500 strictly October that were estimated to run 50 to 60 per cent. lights at 1¢ less. Extreme light native steers have sold to the extent of a car or two November salting at 22½¢., but September-October are still quite firmly held at 23¢. Butt brands entirely neglected, as packers' views are around 21¢., while tanners say 20¢. would be the extreme outside limit for sole leather purposes, as compared with heavy Texas, available at 20¢., or Colorados 19¢. In Texas steers, 1,600

(Continued on page 35.)



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LIVE STOCK MARKETS

CHICAGO

(Special Letter to The National Provisioner from The National Live Stock Commission Co.)

Union Stock Yards, Chicago, Dec. 22.

Monday's receipts of 22,885 cattle were entirely too heavy, coming, as they did, approximately a week before Christmas, for during the holidays beef is to a certain extent relegated to the rear, preference being shown temporarily for poultry, and as a consequence of the heavy supply the trade ruled anywhere from 10@20c. lower, excepting on the real choice cattle, which, by the way, are getting scarcer and scarcer, and it is becoming more and more apparent that practically all of the long-fed beefs have been disposed of, consequently the high-priced quotations very likely will be eliminated after the first of the year. Tuesday's trade ruled slow, but about steady at Monday's prices, and the big packing outfits are keeping faith in a seemingly earnest endeavor to establish a "five-day" market, and on Wednesday, with a light pre-Christmas run of 12,500 cattle, making a total of 40,300 for the first three days of the week as compared with 44,000 for the same period a week ago, the trade ruled active and 10@20c. higher, thus recovering Monday's decline and putting values back to about where they were a week ago.

The sharp advance of a week ago in the butcher stuff market has practically all been ceded back to the buyers, the decline in the trade being in line with general expectations, and also in line with our prediction a week ago, and we are now going on record as prophesying moderate receipts of "she" stuff and an upward trend to the trade from about the middle or latter part of January on until the late spring.

Every spurt in hog prices toward the 7c. mark brings a reaction and every dip to the low point is followed by a recovery. In other words, the trade has hovered about in the same notch, and from all we can figure is likely to fluctuate but mildly during the near future, there being every indication of receipts that will be liberal enough in volume to about offset the rather broad and well-defined demand. Receipts for the first three days of this week will total 178,000, as compared with 156,000 a week ago, and combined with the slack demand that always can be expected around the holiday season has had a somewhat depressing effect upon the market. Prices are off 15@25c. from the best time on the weighty hogs, while light and underweight light mixed show as much as 25@35c. decline, a break in provisions and plenty of hogs at all points of the compass having aided. Wednesday's quotations were as follows: Good butchers and weighty grades, \$6.35@6.60; good medium mixed and strong weight light mixed, \$6.10@6.30; under

(Continued on page 36.)

ST. LOUIS

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., Dec. 22.

Our receipts of cattle amount to 21,500 head for the week ending today; of these 5,300 were Southerners. While this is a light run, it is about normal for this period of the year, and it has been an amply sufficient supply for the demand. We qualify this statement, however, to the extent we are still lacking in quality, and as the most of our receipts still continue to be made up of the

medium and light grades our buyers are complaining that they are receiving too much of this sort, and say that they can use more of the better finished kinds. Regardless of the quality of the run, however, prices generally are higher, we have passed the day for Christmas prices, but \$9@9.50 is still being paid for good heavy beefs, and the same range obtains on the best yearlings and heifers. Medium to good to choice steers are quoted at \$6.25@9.25, with the bulk of the sales some place close to the \$7.50 mark. Straight loads of prime heifers can be good enough to bring up to \$9.25, but they would have to be strictly fancy to reach this figure. Medium to good to choice heifers range from \$6@8.25. The canner and cutter market is strong and active with the prices ranging from \$3.90@4.25. The butcher stock contributions are composed mostly of medium and common grade cattle, and while the market on this grade has some snap to it, there has been less advance in the prices than on the other grades. It is called, however, fully steady.

We have received something over 85,000 hogs for the week, which is a very generous run. Regardless of this the market has been active, and the prices are only about 15c. lower. The general quality may be called fair, although we are still receiving heavy runs of light hogs. The prices obtaining at the present writing are as follows: Mixed and butchers, \$6.25@6.65; good heavy, \$6.60@6.70; rough, \$6@6.20; lights, \$6.25@6.50; pigs, \$6@7; bulk, \$6.30@6.60. Our clearances have been very good, there being very few hold-overs on any day of the week.

About 10,000 sheep were received this week. The market has been active and has averaged fully steady. Mutton sheep, including fat ewes, are quotable at \$5.50@6.50, and yearlings from \$6.50@7.50. Best lambs are selling from \$9@9.25, with fair to good lambs from \$8.25@8.75. The top of the market this week was made on a band of Missouri fed lambs averaging 78 lbs., which sold at \$9.25. We anticipate a fair run of Nebraska and Colorado lambs within the next few weeks.

KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, Dec. 21.

Cattle sold strong and actively today, on receipts of 6,000 head. Yesterday the supply footed up 17,000 head, and the market was steady to strong on beef grades. Both yesterday and today the percentage of beef cattle in the supply has been light, and killers are apparently running short here this week. No extra choice cattle have been received this week, a few good 1,400 to 1,450-pound steers selling at \$8 to \$8.35 yesterday, and one lot of 1,300-pound steers today at \$8.25, this lot called 10 to 15 higher than yesterday. Bulk of the early sales of beef steers today were at \$6.40 to \$7.10, a few steers reaching \$7.50. Most of the cows sell at \$5 to \$6, choice heavy cows quotable up to \$6.75. Most of the heifers sell at \$6 to \$7.50, a few up to \$8.50, and bulls range from \$5 to \$5.75, veal calves \$8 to \$9. Stockers and feeders have been plentiful this week, and prices are steady on the best, weak to lower on medium to common kinds. Choice stockers sold up to \$8 yesterday, medium grades \$6 to \$7, some useful steers at \$5.50 to \$6, feeders largely \$6.40 to \$7. J. G. Imboden, of Decatur, Illinois, an authority on cattle finishing, bought feeders here yesterday. Heretofore he has taken high grade cattle, but this

time he bought plain, cheap steers, saying he believed there was more chance of getting a profit out of feeding that kind.

Hogs arrived to the number of 19,000 today, and the market opened strong to 5c. higher. The late market weakened and the close was 5c. lower than yesterday. Top was \$6.65; bulk of sales, \$6.20 to \$6.55. Liberal runs at all points continue, and local packers are bringing in large consignments of hogs bought on Northern markets for slaughter here. About 8,000 hogs of this class arrived yesterday. Territory tributary to Kansas City has fewer hogs relatively than any other section just now, and receipts here are moderate.

Sheep and lambs have been holding up firm for a week, but the market struck a rough place today, prices 15 to 25 lower. Various lots of good fed Westerns from Kansas and from Colorado sold at the top, \$8.75, and a string of Idaho lambs brought \$8.50. Feeding lambs bring \$8 to \$8.25, fat yearlings \$7 to \$7.50, wethers up to \$6.50, good ewes around \$6. Some breeding ewes sold at \$6 yesterday, but trade in that kind is light. Receipts are 7,000 today, and light receipts are expected balance of the week.

OMAHA

(Special Letter to The National Provisioner.)

So. Omaha, Neb., Dec. 21.

Cattle receipts are holding up remarkably well for this time of the year, 28,000 last week, the soft corn forcing many feeders to ship off their stock before it is ready for market. Trend of values was downward last week after a strong opening and closing quotations for beef steers and cows were about the lowest of the season. Strictly

(Continued on page 36.)

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending December 18, 1915:

CATTLE.

Chicago	45,388
Kansas City	21,168
Omaha	16,084
East St. Louis	17,604
St. Joseph	6,333
Cudahy	876
Sioux City	5,806
South St. Paul	7,605
Fort Worth	8,902
New York and Jersey City	8,249
Philadelphia	2,392
Pittsburgh	1,900
Oklahoma City	2,600
Cincinnati	7,940

HOGS.

Chicago	237,972
Kansas City	90,976
Omaha	63,041
East St. Louis	49,086
St. Joseph	8,276
Cudahy	81,832
Sioux City	38,035
Ottumwa	27,250
Cedar Rapids	22,418
South St. Paul	51,193
Fort Worth	12,020
New York and Jersey City	41,041
Philadelphia	7,835
Pittsburgh	14,000
Oklahoma City	12,785
Cincinnati	18,710

SHEEP.

Chicago	81,047
Kansas City	26,549
Omaha	42,544
East St. Louis	9,986
St. Joseph	16,100
Cudahy	353
Sioux City	6,199
South St. Paul	3,151
Fort Worth	1,819
New York and Jersey City	25,435
Philadelphia	7,316
Pittsburgh	4,200
Oklahoma City	3,265

NEW YORK LIVE STOCK

WEEKLY RECEIPTS TO DECEMBER 20, 1915.

	Bees.	Calves.	Sheep and lambs.	Hogs.
New York	1,708	2,411	3,198	8,488
Jersey City	4,443	2,738	13,967	32,553
Central Union	2,098	568	8,270	—
Totals	8,249	5,717	25,435	41,041
Totals last week	7,783	6,638	26,882	29,009

ICE AND REFRIGERATION

NEW INCORPORATIONS.

Clarksdale, Miss.—The Crawley Ice Company has been incorporated with a capital stock of \$50,000.

McGhee, Ark.—C. W. Hollenbaum, H. G. Morley and J. L. Jamison have incorporated the McGhee Ice Company. Capital stock, \$50,000.

City Point, Va.—The City Point Dairy has been incorporated with a capital stock of \$5,000. The officers of the company are: Thomas E. Fenner, Jr., of City Point, as president, and M. D. Epes, of Blackstone, Va., as secretary and treasurer.

ICE NOTES.

Rockwell, N. C.—Clarence Bost's ice plant at this point has been destroyed by fire.

Farmville, Va.—Equipment for the manufacturing of ice cream may be installed by W. C. Newman.

Orange Springs, Fla.—Electric, ice and water plants will be installed by the Florida Farms and Homes.

Springfield, Ohio.—The new cold storage plant of the Bowlus-Hackett Company is nearing completion.

Columbus, Ga.—Contract has been let by the Riverside Dairy for the installation of an ice cream plant.

Moulton, Ala.—The establishment of a two-ton ice plant is being contemplated by The Moulton Water Works.

Bay Minette, Ala.—It is reported that a creamery will be established by the Home Gardens Land Company.

Talladega, Ala.—The Talladega Ice & Storage Company has been organized by S. C. Oliver and others to establish a creamery.

Philadelphia, Pa.—The manufacturing plant of the Hygea Ice Company, Trenton avenue and Huntington street, has been damaged by fire.

Montgomery, Ala.—The establishment of a plant to manufacture ice from raw water is proposed by Richard Tillis of the Montgomery Light & Traction Company.

White Stone, Va.—Ice machinery has been installed by the Little Bay Ice Plant, recently incorporated with a capital stock of \$15,000 with Walter E. Hathaway as president.

Tulsa, Okla.—A storage warehouse, five stories, 140 x 100 feet, reinforced concrete and brick construction, 8,000 square feet storage space, and to contain an ice manufacturing plant, will be built by Crosbie & Mitchell.

Laredo, Texas.—The North Laredo Packing Company, incorporated by J. H. Davis, D. McGowan, P. D. Parker and A. P. Nye, will build a cold storage and precooling plant at North Laredo. The daily capacity will be three carloads of vegetables.

Cleveland, Ohio.—It is reported that the Sheriff Street Market & Storage Company plans the erection of a \$500,000 cold storage warehouse, with approximately 2,000,000 cubic feet of storage space.

Orlando, Fla.—The Hand Ice Cream & Cold Storage Company, recently incorporated with a capital stock of \$100,000, will erect a fireproof cold storage building, 100 x 150 feet. Air compressor ice machines and milk pasteurizer, etc., will be installed.

THE SMALL REFRIGERATING MACHINE AS AN AUXILIARY UNIT.

By G. F. Bein, Fort Worth, Tex.*

In recent years the gas or internal combustion engine has arrived at the state of perfection, and power can be produced very cheaply. The central stations are also selling current at a very low cost. The small machine has also been perfected until you no longer take any chance. We used to think that anything would do for the small machine, but experience has taught us otherwise and they are now perfect in every detail the same as the larger type.

One of the convenient and useful places where the small machine fills the bill, is in cooling and holding the temperature of an ice storage; in fact, for this purpose it is almost indispensable.

It is a well-known fact that a high load factor is the basis of the success of most any business and particularly does this apply to the ice business. It makes no difference what price you get for your ice if the season is short, for the long, slack and semi-slack season will soon consume the profits

*Read before the annual meeting of the Southwestern Ice Manufacturers' Association, Waco, Tex.

earned in the busy season. It has been pretty well demonstrated that the best modern installation is a machine having a capacity equal to the average output of the plant, then the surplus may be stored in an ice storage house and drawn upon when the demand is above the producing capacity.

It is necessary, of course, to hold the storage well below the freezing point. The small machine will answer the purpose in the winter or spring and fall months, when the demand is the least, and then when the peak load is on it will act as a booster. It should be cross connected to the main system. It can also be used to hold the tank temperature when the large machine is undergoing repairs; in fact, it is a reserve unit that can be used in many ways.

The small machine will prove economical in connection with the storage tank, as, under high pressure, it will do twice its rated capacity. It is possible to get a temperature in the cold water tank of, say, 40 degs. with a 45-lb. back pressure, as the temperature of the gas at that pressure is 30.2 degs.; thus, a ton of refrigeration can be produced on a displacement of 4,200 cubic feet under average conditions in Texas, say 205 lbs. condensing pressure; while it would take just about double that displacement with a back pressure of 15.67 lbs.

The small machine can also be used for a pump-out machine. In most large installations, a separate machine is being installed for this purpose. You all know how careful your engineer handles the large compressor when he is obliged to pump out any portion of the system for repairs. Imagine the gas velocity when pumping the contents of, say, a 15-inch or 20-inch cylinder through a 1/2-inch pipe, such as is almost always used for by-pass connections.

A modern cold storage house should have an independent pump-out line running to every room, then if it becomes necessary to pump out one particular room, it can be done without interrupting the service to the other rooms. The small machine can be pumping while the large machine is performing its regular function.

You can also convert the small machine temporarily into an air compressor for testing any new installations, then use it to pump a vacuum. There is always danger in pumping air pressure on an old ammonia system saturated with oil of a low flashing point. You are liable to have an explosion equal to that of a 16-inch gun. Handle the

Ice Harvesting MACHINERY

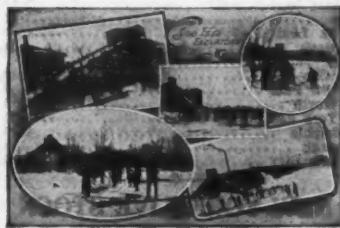
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CINCINNATI: Pan-Handle Storage Warehouse.
CLEVELAND: General Cartage & Storage Co.; Henry Bollinger Estate.
DETROIT: Riverside Storage & Cartage Co.; Newman Brothers, Inc.
DALLAS: Oriental Oil Company.
HAVANA: O. B. Clutas.
HOUSTON: Texas Warehouse Co.
INDIANAPOLIS: Railroad Transfer Co.
JACKSONVILLE: St. Elmo W. Acosta.
KANSAS CITY: Crutcher Warehouse Co.
LIVERPOOL: Peter R. McQuile & Son.
LOS ANGELES: York-California Construction Co.; Shattuck & Nimmo Warehouse Co.
LOUISVILLE: Kentucky Consumers Oil Co.; Union Warehouse Branch.
MEMPHIS: Patterson Transfer Co.
MEXICO, D. F.: Ernst O. Heinsdorf.
NEWARK: American Oil & Supply Co.
NEW ORLEANS: Chas. F. Rantz; United Warehouse Co., Ltd.
NEW YORK: Roessler & Hasslacher Chemical Co.; Shipley Construction & Supply Co.

NORFOLK: Nottingham & Wrenn Co.
OKLAHOMA CITY: O. K. Transfer & Storage Co.
PHILADELPHIA: Henry Bower Chemical Mfg. Co.
PITTSBURGH: Pennsylvania Transfer Co.; Mueller & Co.; Newman Brothers, Inc.
PORTLAND, ORE.: Northwestern Transfer Co.
PROVIDENCE: Rhode Island Warehouse Co.; Edwin Knowles.
ROCHESTER: Shipley Construction & Supply Co.; Rochester Carting Co.
SALT LAKE CITY: Utah Soap Company.
ST. LOUIS: McPheeters Warehouse Co.; Pillsbury-Becker Eng. & Supply Co.
ST. PAUL: Fidelity Storage & Transfer Co.; R. B. Whitacre & Company.
SAN ANTONIO: Oriental Oil Company.
SAN FRANCISCO: York-California Construction Co.
SAVANNAH: Atlantic Lubricants Co.; Benton Transfer Co.
SPOKANE: Spokane Transfer & Storage Co.
SEATTLE: York Construction & Supply Co.
TOLEDO: Moreton Truck & Storage Co.; F. W. Babcock.
WASHINGTON: Littlefield, Alvord & Co.

air slowly and keep the cylinder cool; it is much easier to handle it with a small machine and less dangerous, on account of the low velocity, which means less superheat.

For sharp freezers in a cold storage house, the small machine is indispensable. You can handle a low temperature gas without reducing the efficiency of your large machine, which might be running on, say, a back pressure of 20 lbs. In producing low temperatures, the small machine will be running close to atmosphere and sometimes on a slight vacuum, owing to the temperature required.

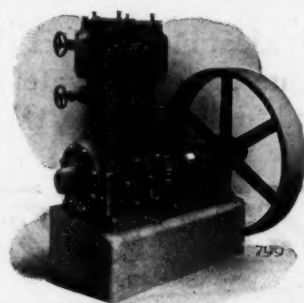
One of the most satisfactory installations of this kind is to arrange your line connections so that the small machine will act as a separate unit, or a booster for the large machine. The lines should be so arranged that you can pump into the condenser direct, or into the suction of your large machine running under, say, 20 lbs. pressure. Under the latter conditions, the small machine will take scarcely any power, as your M. E. P. will be as low as 10 to 15 lbs., as against, say, 75 lbs. when discharging into the condenser. The low-pressure gas discharged into the suction side of the machine will increase the machine capacity, but will not have a very noticeable effect on the efficiency of the freezing tank, as the weight of a cubic foot of gas at atmospheric pressure is about 5/100 lbs., as against about 13/100 lbs. at 20 lbs. pressure.

We have a record of such an installation in a 100-ton ice plant. An ice cream factory was added and a large machine capacity was required for operating a dry hardening room. In this particular instance it took about a 20-ton machine to handle the room. The gas from the coils in this room is discharged into the suction side of the large machine operating on the ice tank. They claim that it turned out the full 100 tons of ice without an increase of speed.

We have another record of a cold storage house which regularly turned down low-temperature business. We installed a small machine and connected the discharge into the suction of the large machine. The result is, they get about three times the revenue from the same rooms.

In an ice cream factory it is almost absolutely necessary to install two machines, particularly when a dry hardening room is in operation. The cream can be frozen with brine at a temperature of 12 to 15 degs. This temperature can be produced with a pressure of about 15 lbs., but the hardening room will require a suction temperature of, say, 15 degs. below zero in order to get a zero temperature in the hardening room, which means that the pressure on the gauge must be held at about zero. The same cross connection can be made in this installation, but it will be good practice, if operated by a motor, to put in a machine large enough to discharge against the condenser pressure. There will, however, be a marked saving in the power bill if the low-pressure machine discharges into the suction side of the high-pressure machine. There appears to be no limit to the possibilities of the small machine as an auxiliary unit.

WATCH PAGE 48 FOR BARGAINS



York Enclosed Refrigerating Machine

Latest Type

Looks good.

Is good.

Will prove a good investment for you.

Compressor, Frame, Bedplate, and Outboard Bearing cast in one piece—the most rigid construction.

Completely machined at one setting—by special machinery—securing ABSOLUTE ALIGNMENT of SHAFT with COMPRESSOR.

The YORK Organization is credited with 40% of the annual sales of Refrigerating Machinery in this country. Let us tell you why.

Enclosed Machines 1/8-ton refrigerating capacity upwards. Prices on application.

York Manufacturing Co.
(Ice-Making and Refrigerating Machinery exclusively)
YORK, PA.

DOORS



For Cold Storage and Freezers

Have you ever examined our **JONES or NO EQUAL**

types of Doors, and noted the heavy material used in construction, or how the massive Jones Automatic Fastener and Jones Adjustable Spring Hinges keep the door tight against the double and triple seals of contact.

If not, it's time! You should know why the Big Packers use our doors almost exclusively.

Made with or without trap for overhead rail. Cork insulated. Built for strength. A 68-page illustrated catalog upon request.

JAMISON COLD STORAGE DOOR CO.
Formerly
JONES COLD STORE DOOR CO.
Hagerstown, Maryland, U.S.A.

When Soap Was First Advertised

When soap was first advertised, there were those who probably hesitated to believe all that was said about it. They could not understand how a combination of two substances like grease and lye could possess washing properties. Accustomed as they were to use water alone, they thought it the ideal cleaner, the one that Nature intended for them to use.

There is today a better cleaning product than soap. And just as the world hesitated to discontinue the use of water alone, and accept the aid of soap, so some have hesitated to discontinue the use of soap for this new cleaner,



If all those who for any reason doubt that Wyandotte Sanitary Cleaner and Cleanser is a better washing product than what they now use, will only suspend these doubts long enough to give this cleaner a thorough trial, they will never regret the decision.

Wyandotte Sanitary Cleaner and Cleanser is based upon modern, scientific principles of sanitation. Unlike soap, it has no grease or fat. Consequently it makes no suds, has no soapy, greasy odor, and leaves no filmy deposit of grease. It washes clean, rinses freely and imparts a freshness and a wholesomeness to the thing washed that the meat dealer or meat packer has never obtained with any other cleaner.

Indian in Circle



In Every Package

So sure are we that a trial of this cleaner will prove it to be the one for which you have long waited, that we will gladly have you order a barrel or keg of it from your supply house. And if, after a thorough trial, it does not prove to be and do all we say, you may return the unused portion and the trial will cost you nothing.

THE J. B. FORD CO., Sole Manufacturers, Wyandotte, Mich.

This Cleaner has been awarded the highest prize wherever exhibited

IT CLEANS CLEAN

FOR PURCHASING DEPARTMENTS

THE SIZE OF MOTOR TRUCK TO BUY.

The announcement of a new $\frac{3}{4}$ to 1-ton worm drive KisselKar truck reveals a change of policy in the commercial vehicle department of the Kissel Motor Car Company. Hereafter this branch of the Kissel business, according to a company statement, will be cultivated as intensively as the passenger car branch.

"The signs are unmistakable," says President George A. Kissel, "that the motor truck industry is on the eve of forward strides as sensational as those that have marked the progress of the pleasure car. The experimental stage has been passed—trucks are now built scientifically right. The educational stage is passing. Most business men who have haulage to do know that a good truck will save them money.

"Salesmen no longer have to explain how and why trucks are better than horses. That is generally realized and admitted. It is therefore fast, narrowing itself down to a single question, namely, the kind of truck to buy. We believe the $\frac{3}{4}$ to 1-ton truck is to be the most popular seller, and have accordingly prospected plans to build and market this size in large quantities. In fact, we are so producing and shipping them now."

NEW VEGETABLE COLORING MATTER.

An industry which fifteen years ago was one of the greatest on the Pacific Coast was revived recently when the first shipload of "orchilla" from Lower California arrived in Los Angeles harbor. Operating under a contract obtained from the company owning the land, the Arnold Brothers Company of Lucerne, Switzerland and New York, sent a representative to Magdalena Bay last month to commence the work of gathering the plant preparatory to shipping it in large quantities via New York and the West Coast.

When this industry is again in full sway, it will mean that more than 20,000 tons of the plant, from which a vegetable dye is obtained, will be shipped to Germany, England, France and Japan. The first shipment of twenty-five tons was due to arrive in New York about December 20.

Approximately twenty-five years ago it was discovered that "orchilla" would produce a valuable vegetable dye suitable for silks, woolens, rugs, feathers, cotton, confectionery, etc., and other products listed under the Pure Food Act. The "orchilla" plant is a species of moss or lichen growing upon shrubs, trees and bushes along the sea coast of Lower California. Of a parasite growth it is easily gathered, and matures every three years.

An accidental application of acid by a chemist exploring the coast disclosed the chemical values of the plant, which until that time was thought useless. The Flores-Hale Company then owned the vast tract of land along the coast that has Magdalena Bay as its center. Learning the possibilities of the "orchilla" plant, Mr. Hale commenced to gather and ship it via San Francisco to Liverpool.

Approximately 20,000 tons a year was thus marketed and the profits accruing were enormous. Litigation caused shipments to stop, and since then the plant has been accumulating in enormous quantities along the

Lower California coast. It has been estimated that close to 150,000 tons are now ready for market. During the time of its exportation hundreds of Mexicans from the mainland populated the peninsula, earning what to them appeared excellent wages picking the moss. Without this industry, however, the natives left the peninsula, as they had no other means of earning a livelihood.

With the outbreak of the great European war Germany, England and France felt the blow the most, and when their supply of dyes ran out the manufacturers clamored for this "orchilla," and prices are now soaring.

Among the first to realize just where the great "orchilla" fields lay was the Arnold Brothers Company. In conducting negotiations for the purchase of a large tract of land near Magdalena Bay for colonization purposes, their engineers reported that the first step should be to turn the "orchilla" lying there into money. As the political conditions in both Europe and Mexico have prohibited colonists from going to the Peninsula, the Swiss corporation decided to start immediate work on the "orchilla." As a result a contract was closed with the Magdalena Bay Company, successors to the Flores-Hale Company, by which the Swiss corporation obtained the rights of picking and marketing the "orchilla" for the next three years.

The Arnold Brothers Company then began to realize the enormity of the proposition and the responsibility in connection with the marketing of this valuable weed. In order to put it before the commercial world they looked around for the proper channels through which to accomplish this expediently and successfully, and consulted the United Import & Export Company of New York City, who have undertaken the distribution of the entire crop.

It is believed that a permanent market for the "orchilla" plant may now be developed, as some think it is doubtful if aniline dyes will ever again become popular, due to recent trouble experienced by manufacturers with the pure food laws.

HIDE AND SKIN MARKETS.

(Continued from page 30.)

October and early November sold on a 20c. basis, at which most all of the packers are offering November-December, although one packer is still trying to get 20½c. Colorados quiet, and while some of the packers are still holding out for 19½c. for October-November, others would sell late November-December at 19c. Heavy native cows, while nominally held around 23½c., are thought to be procurable at 23c. Light native cows are generally held at 22c., with the intimation that 21½c. would be entertained. So far as we can learn, the rumors of trading on October-November at 21 @ 21½c. have not been substantiated, however all indications strongly point toward 21½c. basis for the next trading basis, especially if Decembers are included. Branded cows are about the firmest of any selection, due entirely to their scarcity. The last sales were on a basis of 21½c., and it is quite doubtful if any are obtainable today at under 21c. It will be only a short time now before January salting native bulls will be on the market, and the impression seems to be they will not bring over 20c., if that, for of course they are sold flat for grubs. Branded bulls are showing a few over sales, obtainable at around 16c. for northern points, and possibly ¼ @ ½c. more for southern, of November-December take-off.

New York.

PACKER HIDES.—The packer hide market was reported quiet and featureless, as is usual at this time of the year. Tanners seem in control of the situation and demand that lower rates be accepted. The packers on the other hand are fairly well sold up, and the slaughter running normal, feel that they can realize their asking prices and are not pressing them on the market. Sellers claim some tanners are still complaining of the shortage of tanning materials and not the high prices of hides. Native steers are held at 25c. by most sellers, but prominent operators think there will be no trouble at all in purchasing at 24½c. Last sales in the west were at this figure. Spread native steers are sold up to the first of the year by all packers at 27c. and 27½c. Considering the weakness of the market, buyers seem to think that these prices will probably have to be shaded somewhat for future business. Butts are nominal at 21½ @ 22c., outside last paid; Colorados, 19 @ 19½c. asked, inside nearer for business; cows nominal at 21½ @ 22c.; native bulls held at 20c.

CALFSKINS.—The packer calfskin market is strong and active. One packer sold 600 December 5 @ 7-lb. skins at \$2.20; this is a 10 per cent. advance over previous trading. Available stock is scarce and receipts are reported light for this time of the year. Inquiries are constantly coming in for light weights which are suitable for the manufacture of white calf leather. New York cities are quoted as follows: 5 @ 7-lb. at \$2.20; 7 @ 9-lb. at \$2.75; 9 @ 12-lb. at \$3.20. One packer has declined \$4.20 for 12 @ 17-lb. kips. The country calfskin market is steady without any material change. No business is reported and holders that have available skins are looking for an advance. Tanners are demanding these skins as the finished product is receiving a steady call. Holders are quoting 5 @ 7-lb. at \$1.85 @ 1.90, 7 @ 9-lb. at \$2.45 @ 2.50, 9 @ 12-lb. at \$2.85 @ 2.90. A local broker reports the early part of last week he offered out a car of first salt Chicago city skins at 26c. but failed to find a purchaser at this figure. A few prominent dealers here think the top has been reached, but yet there are no signs of weakness. Two cars of French country calfskins, 9 @ 10-lb. average, are reported sold here at 22½c.

COUNTRY HIDES.—The country market here is weak and gradually sagging. Large operators will not bid over 17½ @ 17¾c. for 25-lb. and up middleweight buffs. A local dealer claims to have bought early last week two cars middleweight buffs, 25-lb. and up, at 18c., selected, and delivered tannery. Since then claims has bought a car New York state cows, 25-lb. and up, at 17¾c., and another car at 17½c. flat. Holders here consider the market nominal at 18c. for buffs and 19½c. for extremes. Lighter weight hides are in demand and a premium of ½c. will be paid for extremes by most tanners. Country hides are arriving in large quantities, which is usual at this season, and most dealers are inclined to think that the buff market will be 17c. before New Year's.

HORSEHIDES are strong and firm. More call and higher prices are asked by all holders. Eastern city horsehides are quoted at \$5.75 @ 6. Countries are held \$5.25 @ 5.75 nominal. One dealer reports selling a small lot of mixed city and country horsehides at \$5.40.

DRY HIDES.—Since the previous report close to 9,000 dry hides changed hands in this market. The bulk of trading was done early in the period. Stocks of dry hide descriptions are closely sold up except Bogotas.

WET-SALTED HIDES.—Buyers here showing less interest in River Plate frigorificos this week, although shippers of this source of supply talk firm. The sharp advance in freight rates from River Plate to New York are inclined to keep most of the buyers from the States out of that market until an adjustment is made in the rates.

Chicago Section

To prove that a sure thing isn't sure, play it to win!

Pin money: Something every husband is stuck for. Giddap!

This is the age of the ragtime poet. Ragtime covers a multitude of sins, and billions of omissions.

What would you do to a guy who asked you if you had seen Barney Pshaw's "Andrew Coles and the Lion" yet?

Attempting to make rhyme—to say nothing of reason—out of Rudling Kipyard's dope, has unscrambling eggs beat to a frazzle!

"Getting up in the world is done before breakfast," says Bill Copenhaver, the scientific oil mill machinery man. Bill sure gets up early!

Swift & Company's sales of fresh beef in Chicago for the week ending Saturday, December 18, 1915, averaged, for domestic beef, 9.40 cents per pound.

For old stuff, new all the time, this ain't so worse:

"Tomorrow and tomorrow and tomorrow, Creeps in this petty pace from day to day. To the last syllable of recorded time, And all our yesterdays have lighted fools The way to dusty death."

W. G. Press & Company say: "Provision futures have been strong in face of the big receipts, but we can hardly see how they can hold at the present prices, with hogs coming to market in such large numbers. There is considerable pork and ribs being made for January, and with the heavy stock of old pork on hand, we would not be surprised to see a break in provisions almost any day. The trade has been unusually good and has given the futures a strong tone, but meats are bound to pile up with such heavy hog receipts, and we would sell provisions around present prices."

John Moran, pioneer packer, old-time member of the Chicago Board of Trade, and honorary member of the American Meat Packers' Association, died at his home, 55th and Michigan avenue, Chicago, last week. He is

survived by two sons and three daughters. The packing business was in its infancy in this country when John Moran broke into it at least 60 years ago. He was one of the best and neatest of "knife men" that ever stood up to a bench, and a packinghouse man through and through, and one of God's noblemen. John Moran killed the first hog for P. D. Armour in Chicago, and subsequently amassed a fortune of a half a million dollars only to drop it in his St. Joseph, Mo., packinghouse enterprise. Fortune always smiled on John, however, and his end was peace.

SANITARY OFFICIALS PASS RESOLUTIONS.

At its recent convention at Chicago the United States Live Stock Sanitary Association, comprising State and Federal livestock sanitary officials and experts from all parts of the country, adopted resolutions commending the United States Bureau of Animal Industry for its handling of the foot-and-mouth disease outbreak, and endorsing its methods.

It also recommended that State and Federal governments "be liberal in their appraisals and recompense the owners for losses to the extent of the full commercial value of the animals destroyed" in suppressing this outbreak. Packers have suffered tremendous losses in this respect as well as farmers, but the Government has refused to recompense packers in any way, while appropriating large sums to pay farmers.

The association also commended Assistant Secretary of Agriculture Carl Vrooman for his handling of the foot-and-mouth conference, and protested against the appointment of any but a scientifically-trained man as head of the Bureau of Animal Industry. It also urged favorable advertising for purebred herds free from tuberculosis, so as to encourage the maintenance of such free herds. It also commended especially a creamery manager in Steuben county, New York, who took instant steps to prevent spread of foot-and-mouth disease by applying sterilization methods, thus saving possible spread of the disease and enormous added expense and loss. Such co-operation should be encouraged everywhere.

Bargains in equipment may be obtained by watching the "For Sale" department, page 48.

CHICAGO LIVESTOCK MARKET.

(Continued from page 31.)

weight light mixed, \$5.85@6.05, and healthy pigs from \$5@5.40.

Good to choice lambs have been readily taken during the week at prices fully up to last week's close, but the common to medium grades still occupy a very weak position, and it is a hard matter to force bids on these grades even at the low prices they command. Usually when good, prime lambs command such attractive prices the poorer grades are bought to make numbers, and follow much closer in the wake of finished goods than has been the case during the past two weeks. An illustration of what quarantine restrictions on feeding account are doing to the man who finds it necessary to market half-fat lambs at the present time is the fact that thousands of lambs which have gone over the scales during the past two weeks at from \$6.75@8.25 would have found a ready outlet on feeding account at from 50c. to \$1 per cwt. more than they brought. The movements of buyers Wednesday morning forecast fully a steady range of values as compared with the previous session with the receipts estimated at 12,000 head. We quote: Good to choice lambs, \$9.25@9.60; poor to medium, \$8@9; culls, \$7.50@8; good to choice light yearlings, \$7.85@8.25; poor to medium and heavy yearlings, \$7.25@7.75; fat wethers, \$6.75@7; good to choice ewes, \$6.10@6.25; poor to medium, \$5.50@5.85; culls, \$4@4.50; bucks, \$5@5.25.

OMAHA LIVESTOCK MARKET.

(Continued from page 31.)

good to choice beefs are selling at \$7.75@8.50, and the bulk of the fair to good 1,050 to 1,350-pound grades are going at \$6.75@7.50; the common to fair warmed up and short fed stuff bringing anywhere from \$5.75 to \$6.50 and on down. Cows and heifers also slumped badly, and closed at the low point of the year. Choice grades are bringing \$5.75@6.50, and the fair to good butcher stock \$4.75@5.50, the canners and cutters going at \$3.50@4.50. Under the influence of light supplies this week there has been some improvement, but the undertone to the market is still rather weak. Veal calves continue in active request and steady to strong at \$7.50@9.50, and bulls, stags, etc., are going at about steady figures, \$4@6.

Hogs are beginning to come freely and there were 76,000 here last week. The demand appears to be fully equal to the big supply, and prices have held at pretty close to last week's levels most of the time. Butcher and heavy grades are preferred, and now that the light weights are largely in the majority they are being discriminated against and sell slowly at bottom figures. Today there were 22,000 hogs here, and while opening prices were 10c. lower the market firmed up later and closed fully steady with everything sold in good season. Tops brought \$6.50, the same as on last Tuesday, and the

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ICE FACTORIES.
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"EVERY OUNCE ENERGIZES"

ANHYDROUS **SUPREME** AMMONIA

Drop a line for a demonstration

Supreme Means { Less Power—Less Coal—Less Expense
More Refrigeration—More Satisfaction—More Efficiency

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Members of the American Meat Packers' Association

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Counselor at Law

320 BROADWAY, NEW YORK

Counsel to
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E. G. Dunn, Vice-Pres., Mason City, Iowa.
W. P. ANDERSON & CO.
GRAIN AND PROVISIONS
RECEIVERS - SHIPPERS - FUTURES
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Country Butcher Tallow a Specialty
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Dealers and Renderers
HIDES, PELTS, CRACKLINGS
TALLOW, GREASES, ETC.
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Established 1877
W. G. PRESS & CO.
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PORK LARD SHORTRIBS
For Future Delivery
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W. B. HULME BROKER

PACKING HOUSE AND COTTON OIL
PRODUCTS—GREASE AND TALLOW
789 POSTAL TELEGRAPH BUILDING, CHICAGO
CODE: Cross Robinson

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Cotton Seed Products **Vegetable Oils and Animal Fats**
CHEMICALS AND NITRATES
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WRITE US
Members American Meat Packers' Association Members Cotton Seed Crushers' Association
Codes—Cross-Yopp-Robinson

H. OBERNDORF & SONS

Importers, Exporters and Manufacturers **ALL GRADES OF ANIMAL HAIR**
DEALERS IN HIDES, PELTS, TALLOW, GREASE, DRY BONES AND PACKING HOUSE BY-PRODUCTS
CHICAGO

bulk of the hogs also sold in the same notches, \$6.25@6.40.

Fairly liberal runs of sheep and lambs have been the order of the day, 54,000 last week, and prices have been rather irregular despite a broad demand from both packers and feeder buyers. Prices broke sharply today, however, and are considerably lower than last week all around. Fat lambs sell at \$8.30@8.70; yearlings, \$6.50@7.35; ewes, \$4.50@5.75. Some clipped stock is coming and selling 75c@81.00 under woolled stock.

WATCH PAGE 48 FOR BARGAINS

CHICAGO LIVE STOCK

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Dec. 13.....	19,885	1,321	58,509	35,840
Tuesday, Dec. 14.....	4,731	1,572	30,008	12,559
Wednesday, Dec. 15.....	19,529	1,996	66,787	20,258
Thursday, Dec. 16.....	8,474	1,701	63,406	17,968
Friday, Dec. 17.....	8,950	506	49,483	8,518
Saturday, Dec. 18.....	641	123	24,108	1,784
Total last week.....	57,210	7,219	292,955	96,927
Previous week.....	67,779	6,599	298,818	93,128
Cor. week, 1914.....	70,394	6,354	230,606	133,119
Cor. week, 1913.....	66,557	6,442	228,830	125,707

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Dec. 13.....	3,840	156	10,682	3,970
Tuesday, Dec. 14.....	886	...	8,401	3,672
Wednesday, Dec. 15.....	3,461	105	12,731	3,646
Thursday, Dec. 16.....	2,608	105	11,468	3,866
Friday, Dec. 17.....	1,027	...	7,553	249
Saturday, Dec. 18.....	...	44	3,146	477
Total last week.....	11,822	470	53,983	15,880
Previous week.....	11,111	319	47,959	9,670
Cor. week, 1914.....	15,305	406	44,420	19,132
Cor. week, 1913.....	26,061	397	26,862	25,535

CHICAGO TOTAL RECEIPTS LIVESTOCK.

	Cattle.	Hogs.	Sheep.
Year to Dec. 18, 1915.....	2,200,532	7,307,916	3,420,308
Same period, 1914.....	2,178,200	6,244,609	5,250,222

Combined receipts of hogs at eleven points:	
Week ending Dec. 18, 1915	903,000
Previous week	879,000
Cor. week, 1914	684,000
Cor. week, 1913	730,000
Total year to date	25,465,000
Same period, 1914	22,508,000
Same period, 1913	24,136,000

Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:

	Cattle.	Hogs.	Sheep.
Week to Dec. 18, 1915.....	179,000	608,900	218,000
Week ago.....	175,100	613,800	219,100
Year ago.....	193,200	455,900	228,300
Two years ago.....	154,200	526,100	248,700

Combined receipts at six markets for 1915 to Dec. 18, and same period a year ago:

	1915.	1914.
Cattle.....	7,019,000	6,527,000
Hogs.....	17,863,000	15,941,000
Sheep.....	10,174,000	12,211,000

CHICAGO PACKERS' HOG SLAUGHTER.

Week ending Dec. 18, 1915:	
Armour & Co.....	60,500
Swift & Co.....	27,500
S. & S. Co.....	15,100
Morris & Co.....	26,200
Hammond Co.....	15,000
Western P. Co.....	17,900
Anglo-American.....	14,400
Independent P. Co.....	11,800
Boyd-Lunham.....	12,400
Roberts & Oake.....	8,500
Brennan P. Co.....	6,700
Miller & Hart.....	4,000
Others.....	23,300
Totals.....	243,200
Previous week.....	250,900
Cor. week, 1914.....	195,700
Total, 1915.....	6,579,400
Total, 1914.....	5,169,900

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
This week.....	\$8.55	\$6.40	\$6.30	\$8.90
Previous week.....	8.40	6.40	6.10	9.05
Cor. week, 1914.....	7.95	7.15	5.50	8.25
Cor. week, 1913.....	8.15	7.65	4.90	7.45
Cor. week, 1912.....	7.53	7.18	4.50	7.70
Cor. week, 1911.....	7.00	6.07	3.60	5.80

CATTLE.

Steers, good to choice.....	\$8.00@10.50
Yearlings, good to choice.....	7.75@10.40
Inferior steers.....	4.75@ 8.00
Good to choice heifers.....	5.00@ 7.75
Good to choice cows.....	4.75@ 7.10
Cutters.....	3.80@ 4.50
Canners.....	2.75@ 4.00
Butcher bulls.....	5.50@ 7.00
Bologna bulls.....	4.75@ 5.60
Good to prime veal calves.....	8.75@10.00
Heavy calves.....	8.50@ 9.25

HOGS.

Prime light butchers.....	\$6.35@6.55
Fair to fancy light.....	6.10@6.40
Prime med. weight butchers, 240-270 lbs.....	6.50@6.80
Prime heavy butchers, 270-310 lbs.....	6.40@6.65
Heavy mixed packing.....	6.00@6.20
Rough heavy packing.....	5.00@5.75
Pigs, fair to good.....	5.50@6.40
*Stags.....	5.50@6.40

*All stags subject to 80 lbs. dockage.

SHEEP.

Native ewes, fair to good.....	\$5.00@6.50
Western fed ewes.....	5.00@6.25
Yearlings.....	6.00@8.10
Wethers, fair to choice.....	5.50@6.80
Native lambs.....	8.00@9.50
Fed western lambs.....	8.50@9.60

CHICAGO PROVISION MARKET

Range of Prices.

SATURDAY, DECEMBER 18, 1915.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
December.....	\$.....	\$.....	\$16.75	
January.....	18.65	18.65	18.50	18.60
May.....	18.60	18.65	18.55	18.62½
LARD—(Per 100 lbs.)—				
December.....	9.57½	9.62½	9.57½	9.62½
January.....	9.90	9.95	9.80	9.92½
RIBS—(Boxed, 25c. more than loose)—				
December.....	9.85	9.85	9.85	9.85
January.....	10.20	10.20	10.20	10.20

MONDAY, DECEMBER 20, 1915.

PORK—(Per bbl.)—				
December.....	16.65	16.65	16.62½	16.62½
January.....	18.60	18.60	18.50	18.72½
May.....	18.70	18.77½	18.60	18.77½
LARD—(Per 100 lbs.)—				
December.....	9.65	9.70	9.65	9.67½
January.....	9.95	10.00	9.95	10.00
RIBS—(Boxed, 25c. more than loose)—				
December.....	9.85	9.90	9.85	9.87½
January.....	10.20	10.27½	10.20	10.25

TUESDAY, DECEMBER 21, 1915.

PORK—(Per bbl.)—				
December.....	16.10	16.10	16.00	16.05
January.....	18.65	18.65	18.32½	18.32½
May.....	18.65	18.70	18.50	18.50
LARD—(Per 100 lbs.)—				
December.....	9.67½	9.67½	9.60	9.60
January.....	9.97½	9.97½	9.90	9.90
RIBS—(Boxed, 25c. more than loose)—				
December.....	9.85	9.87½	9.75	9.75
January.....	10.22½	10.25	10.12½	10.15

WEDNESDAY, DECEMBER 22, 1915.

PORK—(Per bbl.)—				
December.....	18.35	18.35	18.17½	18.17½
January.....	18.50	18.50	18.35	18.35
LARD—(Per 100 lbs.)—				
December.....	9.57½	9.60	9.55	9.55
January.....	9.87½	9.90	9.85	9.87½
RIBS—(Boxed, 25c. more than loose)—				
December.....	9.75	9.77½	9.70	9.77½
January.....	10.12½	10.15	10.07½	10.10

THURSDAY, DECEMBER 23, 1915.

PORK—(Per bbl.)—				
December.....	18.27½	18.37½	18.27½	18.35
January.....	18.45	18.52½	18.45	18.50
LARD—(Per 100 lbs.)—				
December.....	9.57½	9.57½	9.57½	9.47½
January.....	9.87½	9.87½	9.85	9.87½
RIBS—(Boxed, 25c. more than loose)—				
December.....	9.80	9.82½	9.80	9.80
January.....	10.12½	10.20	10.12½	10.15

FRIDAY, DECEMBER 24, 1915.

PORK—(Per bbl.)—				
December.....	18.50	18.95	18.50	18.40
January.....	18.67½	19.00	18.67½	18.97½
LARD—(Per 100 lbs.)—				
January.....	9.62½	9.72½	9.62½	9.72½
May.....	9.95	10.02½	9.95	10.02½
RIBS—(Boxed, 25c. more than loose)—				
January.....	9.90	10.10	9.90	10.07½
May.....	10.27½	10.47½	10.20	10.45

†Bid. ‡Asked.

CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Pollack Bros., 41st and Halsted Streets.)

Beef.

Native Rib Roast.....	20	@25
Native Sirloin Steaks.....	25	@28
Native Porterhouse Steaks.....	30	@36
Native Pot Roasts.....	16	@18
Rib Roasts from light cattle.....	14	@18
Beef Stew.....	12	@14
Boneless Corned Briskets, Native.....	15	@18
Corned Rumps, Native.....	11	@16
Corned Ribs.....	11	@13½
Corned Flanks.....	18	@25
Round Steaks.....	16	@18
Round Roasts.....	16	@18
Shoulder Steaks.....	18	@20
Shoulder Roasts.....	14	@16
Shoulder Neck End, Trimmed.....	14	@18½
Roiled Roast.....	16	@18

Lamb.

Hind Quarters, fancy.....	20	@22
Fore Quarters, fancy.....	15	@18
Lags, fancy.....	24	@25
Stew.....	14	@14
Chops, shoulder, per lb.....	20	@20
Chops, rib and loin, per lb.....	20	@25
Chops, French, each.....	15	@15

Mutton.

Lags.....	15	@16
Stew.....	14	@13½
Shoulders.....	14	@16
Hind Quarters.....	14	@16
Fore Quarters.....	14	@13½
Rib and Loin Chops.....	20	@22
Shoulder Chops.....	16	@18

Pork.

Pork Loins.....	12½	@15
Pork Chops.....	15	@16
Pork Shoulders.....	14	@12½
Pork Tenders.....	30	@30
Pork Butts.....	13	@13
Spare Ribs.....	11	@11
Hocks.....	11	@12½
Pigs' Heads.....	11	@11
Leaf Lard.....	11	@11

Veal.

Hind Quarters.....	20	@22
Fore Quarters.....	14	@16
Lags.....	20	@22
Breasts.....	14	@16
Shoulders.....	18	@20
Cutlets.....	35	@35
Rib and Loin Chops.....	20	@30

Butchers' Offal.

Suet.....	@ 7
Tallow.....	@ 3½
Bones, per cwt.....	@70
Calfskins, 8 to 15 lbs.....	@19
Calfskins, under 15 lbs. (deacons).....	@65
Kips.....	@18

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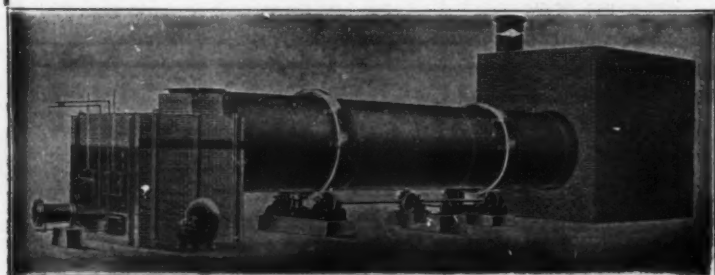
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CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Prime native steers	14	@15
Good native steers	13 1/2	@14
Native steers, medium	12 1/2	@13 1/2
Heifers, good	10	@11
Cows	8 1/2	@10
Hind Quarters, choice	8 1/2	@10
Fore Quarters, choice	8 1/2	@11

Beef Cuts.

Beef Tenderloins, No. 1	@30
Beef Tenderloins, No. 2	@22
Steer Loin, No. 1	@24
Steer Short Loin, No. 1	@31 1/2
Steer Loin, No. 2	@18
Steer Short Loin, No. 2	@24
Cow Loin	11
Cow Short Loin	@13
Steer Loin Ends (hips)	@13
Cow Loin Ends (hips)	@14
Steer Butts, No. 3	@14 1/2
Strip Loin, No. 3	@14
Steer Ribs, No. 1	@14
Steer Ribs, No. 2	@17
Cow Ribs, No. 1	@13 1/2
Cow Ribs, No. 2	@12 1/2
Cow Ribs, No. 3	@9
Rolls	@13 1/2
Steer Rounds, No. 1	@11 1/2
Steer Rounds, No. 2	@11
Cow Rounds	9
Flank Steak	@14 1/2
Rump Butts	@12
Steer Chucks, No. 1	@10 1/2
Steer Chucks, No. 2	@10
Cow Chucks	8
Boneless Chucks	@9
Steer Plates	@8
Medium Plates	@7 1/2
Briskets, No. 1	@10
Briskets, No. 2	@9
Shoulder Clods	@12 1/2
Steer Navel Ends	@7
Cow Navel Ends	@6 1/2
Fore Shanks	@6 1/2
Hind Shanks	@5 1/2
Hanging Tenderloins	@12
Trimnings	@8 1/2

Beef Offal.

Brains, per lb.	4 1/2	@ 6
Hearts	5	@ 6 1/2
Tongues		@ 17
Sweetbreads		@ 18
Ox Tail, per lb.		@ 8 1/2
Fresh Tripe, plain		@ 4 1/2
Fresh Tripe, H. C.		@ 5 1/2
Livers		@ 6 1/2
Kidneys, each		@ 4

Veal.

Heavy Carcass, Veal	@11
Light Carcass	@15 1/2
Good Carcass	@15
Good Saddles	@15 1/2
Medium Racks	@12
Good Racks	@14 1/2

Veal Offal.

Brains, each	@6 1/2
Sweetbreads	@60
Calf Livers	@25
Heads, each	@25

Lamb.

Good Caul Lamb	@13
Round Dressed Lamb	@14 1/2
Saddles, Caul	@14 1/2
R. D. Lamb Fores	@12
Caul Lamb Fores	@11 1/2
R. D. Lamb Saddles	@16 1/2
Lamb Fries, per lb.	@20
Lamb Tongues, each	@4
Lamb Kidneys, each	@1 1/2

Mutton.

Medium Sheep	@10
Good Sheep	@12
Medium Saddles	@11
Good Saddles	@14
Good Fores	@10
Medium Racks	@9
Mutton Legs	@12 1/2
Mutton Loin	@9
Mutton Stew	@7
Sheep Tongues, each	@2 1/2
Sheep Heads, each	@10

Fresh Pork, Etc.

Dressed Hogs	10	@10 1/2
Pork Loin		@11
Leaf Lard		@10 1/2
Tenderloins		@22
Spare Ribs		@8
Butts		@10
Hocks		@8
Trimnings		@8
Extra Lean		@13
Tails		@7 1/2
Snouts		@5
Pigs' Feet		@4
Pigs' Heads		@6
Blade Bones		@9
Blade Meat		@9
Cheek Meat		@8
Hog Livers, per lb.	3	@3 1/2
Neck Bones		@4
Skinned Shoulders		@9 1/2
Pork Hearts		@6
Pork Kidneys, per lb.		@5 1/2
Pork Tongues		@12 1/2
Silp Bones		@5
Tail Bones		@5 1/2
Brains		@3 1/2
Backfat		@10
Hams		@13 1/2

Calas	@10 1/2
Bellies	@15
Shoulders	@9 1/2

SAUSAGE.

Columbia Cloth Bologna	@9 1/2
Bologna, large, long, round, in casings	@9 1/2
Choice Bologna	@11
Frankfurters	@12
Liver, with beef and pork	@9 1/2
Tongue	@14
Minced Sausage	@11
Luncheon Sausage, cloth paraffine	@12 1/2
New England Sausage	@15 1/2
Prepared Luncheon Sausage	@15
Special Compressed Sausage	@12
Herliner Sausage	@12 1/2
Oxford Butts in casings	@21
Polish Sausage	@11 1/2
Garlic Sausage	@11
Country Smoked Sausage	@12 1/2
Farm Sausage	@17
Pork Sausage, bulk or link	@10 1/2
Pork Sausage, short link	@11
Boneless lean butts in casings	@25 1/2
Luncheon Roll	@12
Delicatessen Loaf	@10
Jellied Roll	@19

Summer Sausage.

Best Summer H. C. (new)	@26 1/2
German Salami	@21 1/2
Italian Salami (new goods)	@20 1/2
Holsteiner	@16 1/2
Metzger	@14 1/2
Farmer	@20 1/2

Sausage in Brine.

Bologna, kits	@1.45
Bologna, 1/2s @ 1/2s	2.20 @ 8.50
Pork link, kits	@2.00
Pork link, 1/2s @ 1/2s	2.60 @ 9.50
Polish sausage, kits	@1.95
Polish sausage, 1/2s @ 1/2s	2.50 @ 9.25
Frankfurters, kits	@2.05
Frankfurters, 1/2s @ 1/2s	2.70 @ 10.00
Blood sausage, kits	@1.55
Blood sausage, 1/2s @ 1/2s	2.00 @ 7.25
Liver sausage, kits	@1.55
Liver sausage, 1/2s @ 1/2s	2.00 @ 7.25
Head Cheese, kits	@1.55
Head Cheese, 1/2s @ 1/2s	2.00 @ 7.25

VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels	\$10.00
Pickled Plain Tripe, in 200-lb. barrels	8.50
Pickled H. C. Tripe, in 200-lb. barrels	10.00
Pickled Ox Lips, in 200-lb. barrels	20.00
Pickled Pigs' Snouts, in 200-lb. barrels	15.75
Sheep Tongues, Short Cut, barrels	40.00

CORNED, BOILED AND ROAST BEEF.

No. 1, 2 doz. to case	\$2.25
No. 2, 1 or 2 doz. to case	4.25
No. 6, 1 doz. to case	14.50
No. 14, 1/2 doz. to case	41.50

EXTRACT OF BEEF.

2-oz. jars, 1 doz. in box	\$2.00
4-oz. jars, 1 doz. in box	5.00
8-oz. jars, 1/2 doz. in box	9.50
16-oz. jars, 1/4 doz. in box	17.75

BARRELED BEEF AND PORK.

Extra Plate Beef, 200-lb. barrels	@19.50
Plate Beef	@19.00
Prime Mess Beef	@19.00
Mess Beef	@18.00
Reef Hams (220 lbs. to bbl.)	—
Rump Butts	@22.00
Mess Pork, old	@19.00
Clear Fat Backs	@23.00
Family Back Pork	—
Bean Pork	@18.00

LARD.

Pure leaf, kettle rendered, per lb., tes.	@13 1/2
Pure lard	@10 1/2
Lard, sublimed, tes.	@10 1/2
Lard, compound	@10 1/2
Cooking oil, per gal. in barrels	@72
Cooks' and bakers' shortening tubs	@10 1/2
Barrels, 1/4 c. over tierces, half barrels, 1/2 c. over tierces; tubs and pails, 10 to 80 lbs., 1/4 c. to 1 c. over tierces.	

BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chicago	15 1/2 @ 22
Cartons, rolls or prints, 1 lb.	16 1/2 @ 23
Cartons, rolls or prints, 2 1/2 lbs.	16 @ 22 1/2
Shortenings, 30 @ 60 lb. tubs	12 1/2 @ 15 1/2

DRY SALT MEATS.

(Boxed. Loose are 1/4 c. less.)	
Clear Bellies, 14 @ 16 avg.	@13 1/2
Clear Bellies, 18 @ 20 avg.	@13 1/2
Rib Bellies, 20 @ 25 avg.	@13 1/2
Fat Backs, 10 @ 12 avg.	@13 1/2
Fat Backs, 12 @ 14 avg.	@13 1/2
Fat Backs, 14 @ 16 avg.	@11
Extra Short Cleans	@12 1/2
Extra Short Ribs	@11 1/2
D. S. Loin Backs, 20 @ 25 avg.	@12 1/2
Butts	@8 1/2
Bacon meats, 1 1/4 c. more.	

WHOLESALE SMOKED MEATS.

Hams, 12 lbs., avg.	@17 1/2
Hams, 16 lbs., avg.	@17 1/2
Skinned Hams	@17 1/2
Calas, 4 @ 6 lbs., avg.	@12
Calas, 6 @ 12 lbs., avg.	@11 1/2
New York Shoulders, 5 @ 12 lbs., avg.	@12 1/2
Breakfast Bacon, fancy	@24
Wide, 10 @ 12 avg., and strip, 5 @ 6 avg.	@16 1/2

Wide, 6 @ 8 avg., and strip, 3 @ 4 avg.	@17 1/2
Rib Bacon, wide, 8 @ 12, 4 @ 8 avg.	@14
Dried Beef Sets	@23 1/2
Dried Beef Inside	@26
Dried Beef Knuckles	@23 1/2
Dried Beef Outsides	@21
Regular Boiled Hams	@22 1/2
Smoked Boiled Hams	@24 1/2
Boiled Calas	@18 1/2
Cooked Loin Rolls	@29
Cooked Rolled Shoulder	@18 1/2

SAUSAGE CASINGS.

F. O. B. CHICAGO.

Beef rounds, per set.	@16
Beef export rounds	@30
Beef middles, per set	@55
Beef bungs, per piece	@17
Beef weasands	@8
Beef bladders, medium	@40
Beef bladders, small, per doz.	@70
Hog casings, free of salt	@45
Hog middles, per set	@10
Hog bungs, export	@13
Hog bungs, large, mediums	@7 1/2
Hog bungs, prime	@6
Hog bungs, narrow	@9
Imported wide sheep casings	@50
Imported medium wide sheep casings	@50
Imported medium sheep casings	@50
Hog stomachs, per piece	@4

FERTILIZERS.

Dried blood, per unit	3.00 @ 3.10
Hoof meal, per unit	2.55 @ 2.90
Concentrated tankage, ground	2.55 @ 2.90
Ground tankage, 12%	2.95 @ 3.00
Ground tankage, 11%	2.90 @ 2.95
Ground tankage, 9 and 20%	2.80 @ 2.85
Crushed tankage, 9 and 20%	2.00 @ 2.70
Ground tankage, 6 1/2 and 30%	@23.00
Ground raw bone, per ton	27.00 @ 28.00
Ground steam bone, per ton	22.00 @ 23.00

HORNS, HOOFS AND BONES.

Horns, No. 1, 65 @ 70 lbs. aver.	150.00 @ 175.00
Horns, black, per ton	30.00 @ 32.00
Horns, striped, per ton	33.00 @ 35.00
Horns, white, per ton	45.00 @ 50.00
Flat shin bones, 40 lbs. av., per ton	65.00 @ 70.00
Round shin bones, 38-40 lbs. av., per ton	60.00 @ 65.00
Round shin bones, 50-52 lbs. av., per ton	75.00 @ 80.00
Long thigh bones, 90-95 lbs. av., per ton	90.00 @ 100.00
Skulls, jaws and knuckles, per ton	28.50 @ 29.00

LARD.

Prime steam, cash	@9.52
Prime steam, loose	@9.10
Leaf	@10 1/2
Compound	@11
Neutral lard	12 1/2 @ 12 1/2

STEARINES.

Prime oleo	9 1/2 @ 10
Tallow	9 1/2 @ 9 1/2
Grease, yellow	7 1/2 @ 7 1/2
Grease, A white	8 1/2 @ 8 1/2

OILS.

Oleo oil, extra	12 1/2 @ 12 1/2
Oleo oil, No. 2	12 @ 12 1/2
Oleo stock	9 @ 10
Neatsfoot oil, pure, bbls.	65 @ 70
Acidless tallow oils, bbls.	62 @ 64
Corn oil, loose	@7.10

TALLOW.

Edible	9 @ 9 1/2
Prime city	8 1/2 @ 9
Prime country	8 1/2 @ 9
Packers' prime	8 1/2 @ 8 1/2
Packers' No. 1	8 1/2 @ 8 1/2
Packers' No. 2	6 1/2 @ 6 1/2

GREASES.

White, choice	8 1/2 @ 8 1/2
White, "A"	7 1/2 @ 7 1/2
White, "B"	7 1/2 @ 7 1/2
Bone	7 1/2 @ 7 1/2
Crackling	7 1/2 @ 7 1/2
House	7 @ 7 1/2
Yellow	7 1/2 @ 7 1/2
Brown	6 @ 6 1/2
Glue Stock	6 1/2 @ 6 1/2
Garbage grease	@47
Glycerine, C. P.	@45
Glycerine, dynamite	@45
Glycerine, crude soap	.37 @ 40
Glycerine, candle	.39 @ 41

COTTONSEED OILS.

P. S. Y., loose	61 1/2 @ 62
P. S. Y., soap grade	@60 1/2
Soap stock, bbls., concn.	3 1/4 @ 3 1/4
Soap stock, loose, reg., 50% F. F. A.	2.00 @ 2.10

COOPERAGE.

Ash pork barrels, black iron hoops	85 @ 90
Oak pork barrels, black iron hoops	85 @ 87 1/2
Ash pork barrels, galv. iron hoops	1.00 @ 1.05
Red oak lard tierces	1.10 @ 1.15
White oak lard tierces	1.25 @ 1.30
White oak ham curing tierces, galv. iron hoops	1.55 @ 1.60

CURING MATERIALS.

Refined saltpetre	18 @ 19
Boracic acid, crystal to powdered	10 @ 11
Borax	5 1/2 @ 6
Sugar	
White, clarified	@5 1/2
Plantation, granulated	@6 1/2
Yellow, clarified	@5 1/2
Salt	
Ashton, in bags, 224 lbs.	\$2.25
Ashton, car lots	2.00
English packing, in bags, 224 lbs.	1.45
English packing, car lots	1.25
Michigan, granulated, car lots, per ton	3.25
Michigan, medium, car lots, per ton	3.75
Cas'g salt, bbls., 280 lbs., 2x @ 1x	1.40

Retail Section

PRACTICAL TALKS WITH SHOP BUTCHERS Some Bad Business Habits the Small Butcher Should Abandon

By a Veteran Retailer.
(Continued from last week.)

The "Going to Market" Habit Is Abused.

The uninitiated are under the impression that a butcher must get up at 4 a. m. to go to market. But every shopkeeper knows that, no matter where his shop is, he can reach a market, slaughterhouse or branch house inside of a half hour, and can buy enough goods in an hour or so to keep stocked up for two or three days.

There are many butchers who do not go to market at all, as the wholesale houses have outside men who go to the shops, take orders and deliver them as carefully and conscientiously as though the purchaser were present to select for himself. Much buying is also done on the telephone. Goods can be sent for or delivered to any shop, anywhere in any big city, inside of two hours.

There is really no need for a small shopkeeper to "go to market," as he calls it, at 12 or 1 o'clock and get back to his shop at 5, and then tell his employees what a hard time he had to buy his goods—which goods usually consists of a few sheep or lambs, a calf, a steer or so and two or three boxes of poultry. The whole lot can be bought inside of an hour.

This "going to market" business isn't fooling anybody. There are hundreds of shops doing less than \$500 weekly where the boss finds it necessary to "go to market" every day for several hours. When people wish to see him they are told "He's down to the market. Poultry is very scarce and he has so much trouble to get his goods."

The truth of the matter is that he hops on a car, in 15 or 20 minutes he gets there, in 20 minutes more he can buy more than enough of anything. And if he did himself and his business justice he'd be back in his shop inside of an hour. It is so ridiculous that it is pathetic to be told that a shopkeeper whose receipts are \$40 a day, often less, "goes to market" every day and leaves his little business in the hands of a careless journeyman and a 16-year-old order boy, who are experienced "clock-watchers," and whose Saturday night pay envelope is the one important event in their week's work.

How can a business of any kind possibly thrive that is so grossly neglected? These are the kind that are always complaining of the "butcher business." There's nothing in it, and it ain't like it used to be, etc., etc. The fault is theirs, and the truth is they're too lazy to attend to business.

And at the end of the month, when rent and other bills are due, they wonder why the bank balance is so small, shrunk, and are jealous of their journeyman, who has no rent to pay, no worry, and collects his salary every week, not to mention other sources of income that the boss gives him so much opportunity of attending to while he is "down to market!"

It has often been truthfully said that one fool butcher can buy more goods in one hour than a half dozen good men can sell in a week. And if a few of these "gone to market" men were rounded up and asked to explain in detail exactly what they did with their time when out of their shops, their lasting enmity would be incurred.

If they were told of the goings-on in their shops while they were "down to market" they wouldn't believe it. If they knew exactly what the help were doing they'd have new men every week. But still they'd "go to market" every day.

Often a small shopkeeper sends his boy to some big shop for something he needs. The boy comes back and tells him what a big rush there was up there. "Gee, boss, they're buying ladders to climb in de windows."

And the boss says "Some men have all the luck. I'm just as good a butcher as he is. I know meat as well as he does. I keep as good stock as he does. But he's got the run. I wonder why?"

He'd stop wondering if he knew the early struggles of the big rich butcher on the next block, how he worked early and late for years to get "the run." And after he got it, how hard he worked to keep it, having half-cold meals brought in to him, which he ate on top of a barrel or chicken box, and which he left every few minutes to jump up and wait on a customer.

His years of getting up early, "going to market," driving his wagon himself, and driving home to save the expense of a driver. Reaching his shop in time to open up, unload his meat and get things ready for business. Doing his own cutting, sometimes with a half-grown journeyman as a helper.

Behind his bench all day, and locking his door at night himself, year in and year out. Treating his customers fairly, giving them their money's worth in quality, service and weight. His business grew and grew without his realizing how big he had grown.

That's how he "got the run." Oh, yes, he went to market, too, but he came back and had a hard day's work done before the "grumbler" was up in the morning. And he handled his own cash, too. Today he can sit back and give orders to somebody else, and still is attending strictly to business, while the small shopkeeper who is always in difficulties takes three hours to buy a saddle of veal and six chunks of mutton—and then wonders why he "ain't got the run!"

He has, but he doesn't know it, because it's the wrong "run!" L. A.

DO YOU READ THIS PAGE?

Valuable trade information may be found every week on the "Practical Points for the Trade" page. Do you make it a habit to study this page?

DEMAND FOR STANDARD PRICES.

With the meeting of Congress the discussion over standard prices and their recognition by law again comes up. The fight for and against the Stevens standard price bill is being vigorously conducted, cut price advocates doing all they can to fight the movement. The American Fair Trade League, which is leading the fight for the bill, calls attention to misrepresentations concerning it. It says:

"May we ask your attention to the persistent attempt to misrepresent the character and purposes of the Stevens Standard Price Bill, which has received the endorsement of practically all organized business in the country. Such statements, among others, are:

(1) That a large number of retailers are opposed to the measure. Complete disproof will be found in the enclosed leaflet entitled, "Who's Behind the Stevens Bill."

(2) That the Stevens Bill will prevent "seasonal" sales. This is conclusively answered in the enclosed reprints from the "Dry Goods Economist" and the "Editor and Publisher."

(3) That the Stevens Bill will prohibit cash discounts. The Stevens bill permits cash or any other discounts which are made uniform to the trade and give equal treatment to all buyers.

(4) That the Stevens bill is unconstitutional on the ground that it is class legislation. The Stevens Bill is permissive, not mandatory; its privileges are open to all manufacturers and distributors alike. In its passage Congress will—merely exercise its constitutional power to regulate commerce between the States; it will be a specific declaration of public policy which must, under the constitution, govern the Supreme Court in its interpretation of existing law.

(5) That the Stevens Bill is intended for use on all merchandise. The language of the bill specifically restricts its privileges to trademarked branded products; its sole purpose—as plainly indicated by its language—is to deprive dishonest advertisers, who do not possess—or who are not content to rely on their own—good will and reputation of the power to use standard articles of established worth and stable value—which the consumer calls for by name—as "bait" to lure and deceive the public and to injure and destroy smaller competitors.

LOCAL AND PERSONAL.

C. C. Lawson's butcher shop, at Jasper, Tenn., has been damaged by fire to the extent of \$500.

The butcher business in Morristown, N. J., formerly conducted by Mrs. Clara W. Apgar, has been purchased by J. H. Cook.

Fire of unknown origin damaged the meat and grocery market of L. S. Olsen, at 1420 Seventh street, Sioux City, Iowa.

George Lamb & Company, has opened a new butcher shop on South Wilson street, Chillicothe, Mo.

R. H. Standish will move his meat and general provision market to a new location in Montpelier, Vt.

G. W. Fronefield, a butcher of Van Wert, Ohio, died as the result of heart trouble.

Harry McKay has purchased David Barker's interest in the meat and grocery business at Presque Isle, Me. Mr. McKay is now sole proprietor.

Chas. A. Kress has disposed of his interests in the butcher shop of Berg & Kress, at Dubuque, Iowa, and has accepted a position as salesman for the Morris Packing Company, of South Omaha.

J. J. Pylant, a butcher, of Atlanta, Ga., who was shot by his former partner, J. C. Vaughn, died following an operation performed in an effort to save his life.

A petition in bankruptcy has been filed against the Consolidated Meat & Grocery Company, New Bedford, Mass.

The annual convention of the Kansas Retail Butchers' Association was held in Hutchinson, Kansas, on December 7 and 8.

E. M. Lemon's meat market at Maple Hill, Kan., has been destroyed by fire.

The meat market conducted by George R. Bishop, at Necedah, Wis., has been destroyed by fire.

Samuel A. Birdsall has opened a meat market in Delhi, N. Y.

A meat market will be opened at 914 East avenue, Hamilton, Ohio, by Edward J. Wills.

John Hurley, a retired provision dealer, died at his home, 84 G street, South Boston, Mass., at the age of fifty-three. Mr. Hurley was born in Ireland and is survived by three sons.

Fitch Bros.' grocery and meat market at Lewiston, Ill., has been destroyed by fire.

It is reported that C. W. Moore will move his meat and grocery business from the Lamb Block on Depot street, to the Merriman Block on Main street, Livermore, Maine.

Joseph Brocata's meat market, at 83 Pierce street, Westerly, R. I., has been damaged by fire.

Michael Maher, a retired wholesale provision market, died at his home, 1063 East Second street, Brooklyn, N. Y. Mr. Maher was born in Ireland, seventy-seven years ago, and is survived by a son and a daughter.

The meat and grocery market on Hill and Bronson streets, Catskill, N. Y., conducted by Barney Coglianese, has been destroyed by fire.

A meat market has been opened by J. C. Kerr at Quincy, Mass.

Joseph Wollenberger, a member of the firm of Wollenberger & Strauss, meat dealer of Brooklyn, N. Y., died from apoplexy at his home, 284 Fourteenth street, Brooklyn, N. Y., at the age of fifty. Mr. Wollenberger is survived by a widow, two sons and a daughter.

The Beaumont Market Company will open another branch in the Brown-Elliott Building on Main street, Sioux Falls, S. D. This will give the Beaumont people three shops in Sioux Falls, the same as they have at Sioux City.

The Eastern Meat Market Company has opened a store in the Junior Mechanics Building on Main street, South River, N. J. The market will be under the management of Mr. Hammerschlag.

Cook's meat market on Main street, Mapleton, Me., has been destroyed by fire.

A new market has been opened on South Main street, Gloversville, N. Y., by Harvey E. Reese, who formerly conducted a meat market on North Main street.

Henry Groll, formerly in the butcher business, died at his home, 201 Kosciusko street, Brooklyn, N. Y.

Extensive alterations and improvements are being made to the meat market at 35 Ford street, Ogdensburg, N. Y., conducted by F. S. Ryan.

The Chicago Meat Company has opened a new market on How street, Haverhill, Mass.

Michael Alasko, of Park View, has purchased John Bodner's meat market on the South Side, Hazleton, Pa.

Fred Fowler, aged 54, well known among the butcher trade in New Rochelle, N. Y., dropped dead from an attack of heart disease.

Max Schellamidt's meat market building, in Dubuque, Iowa, has been purchased by D. J. Murphy and Theodore Stock.

A meat and grocery market will be opened in Lincoln, Maine, by W. W. Steeves, of Boston.

A. H. Drury's meat market on Exchange street, Athol, Mass., has been damaged by fire.

Adolph Item, a meat dealer at Livingston, Mont., proposes the erection of a packing plant.

The L. S. Olson meat market, at 1420 West Seventh street, Cedar Rapids, Iowa, has been damaged by fire.

It is reported that Harlan Beal, Clarence and Joseph Rudducks, all of Xenia, Ohio, have purchased the Xenia Meat Company, on West Main street, Xenia.

H. F. Kirk has engaged in the meat business at Phillips, Neb.

The Willard meat market, at Lynch, Neb., has been closed.

William Potts has been succeeded in the meat business at Decatur, Neb., by William Schmiedeskamp.

Louis Hutter, Jr., has sold out his butcher shop in Papillion, Neb., to W. A. Chaplin, of York.

Fred Clarke & Son have purchased the butcher shop in Alvo, Neb., of W. M. Kear.

Ed. Trautwein has succeeded to the butcher shop of Trautwein Bros., Carroll, Neb.

Bishop & Evans have succeeded to the meat business of Bishop & Bridges, in Red Oak, Iowa.

Stanley Owen has opened a butcher shop in the Rogers building, Lahoma, Okla.

J. T. Sheffield has purchased the Carrington business in Westville, Okla., and has opened it as the O. K. Meat Market.

Will Roberts has sold out his butcher shop in Lindsay, Okla., to T. T. Carey.

A. Denoo has succeeded to the Cold Storage Market, Tekoa, Wash., of Denoo & Vogelmann.

W. T. Nance, of Garfield, has purchased the Central Meat Market, Oakesdale, Wash., from Herman Heaston.

Manson & Ogle are moving their meat market into the Granis building, Waterville, Wash.

D. M. McMillan and Henry Blot will open in the meat and grocery business at 607 Commercial street, Waterloo, Ia.

E. Sanberg is engaging in the meat and grocery business at 1421 Commercial street, Waterloo, Ia.

Buehler Bros. have added a fresh and salt fish department to their meat market in Kalamazoo, Mich.

Frank Stark has opened in the meat business in the Seely building, Laingsburg, Mich. Stufin & Wright have engaged in the meat business at Owosso, Mich.

Fred Bowers has engaged in the meat business at Coleman, Mich.

George Davis has succeeded to the entire meat business of Davis & Pulver, Lapeer, Mich.

Charles Drake is moving his meat business from Duncan avenue to East State street, Cheboygan, Mich.

The Reichbaum Company, Pittsburgh, Pa., has been incorporated to deal in meats, provisions, butter, eggs, etc., by A. Reichbaum, Davis Reichbaum and Henry C. Harris.

Eggerman Bros.' meat and grocery market, on Main street, Aliquippa, Pa., has been purchased by Jake Jacobs.

J. L. Filson, a butcher of Lisbon, Ohio, was seriously injured when he was thrown from his meat wagon, which was struck by an automobile.

Thomas & Company, Pittsburgh, Pa., to conduct a general grocery, meat, poultry, fish, game, etc., business, has been incorporated by Thomas Thomas, Herbert Sander, Louis P. Ashe and Maurice Vilsack.

On account of ill health, Mr. Jackson will sell his meat market at 306 East Main street, Coatesville, Pa., and retire.

J. Elliott Cooke has been appointed receiver for the California Provision Company, of East Pike Run township, near California, Pa.

Edward R. Oschman has closed his meat market in connection with Suhr's grocery at 604 Davis street, Evanston, Ill.

Anton Schaeffer, a butcher at 212 Carroll street, St. Louis, Mo., was held up in his store by two men and robbed of \$115.

Damage to the extent of \$500 was caused by an explosion in the meat market at 914 Townsend street, Chicago, Ill., conducted by Stephano Lovarde.

It is reported that a meat market will be opened in Nauvoo, Ill., by E. Daughterty, who conducts a meat market in La Harpe, Ill.

A. J. O'Brien has moved his meat business from 112 Third street to 113 Third street, Watertown, Wis.

F. P. Ballou has sold his meat and grocery market in Dunlap, Ill., to R. Heavrin.

Thomas Lockyer has sold his meat and grocery market in Orwell, Ore., to Congdon & Wenger.

The meat business of John Mickle has been moved to a new location in Plymouth, Ill.

A. Jueal's meat market in Monroe Center, Ill., has been sold to Mr. Eley.

The Palace Meat Market has been opened in Coleraine, Minn., by Edwin Falk.

John Bollman's meat market in Cedarville, Ill., has been leased by Harry Rutter, who is now in full charge.

The Mooreland Meat Market in Mooreland, Ind., is now open for business.

A branch store will be opened in the Howard Building, Zion, Ill., by L. W. Davis, who conducts a meat market in Winthrop Harbor, Ill.

A new meat market has been opened on South Third street, Oregon, Ill., by A. Elliott and C. Werneck.

O. Wingate, who has not been in the meat business for many years, will open a shop at Davis Junction, Ill.

N. A. Rowden's meat and grocery market in Cuba, Ill., which was recently damaged by fire, has been reopened.

A meat and grocery market has been opened in the Amann Building, Waukegan, Ill., by Frank Drummond.

R. Bartholomew is now in partnership with his brother, H. L. Bartholomew, who conducts a meat market in Griggsville, Ill.

A new meat market has been opened by Streck Bros., at State street and Centerville avenue, Belleville, Ill.

J. I. Mendekson's meat and grocery market in Knoxville, Pa., has been purchased by V. A. H. Robinson.

S. A. Frame and W. R. Burchett have formed a partnership and will conduct the meat market at Deadwood and Sherman streets, Deadwood, S. D.

A meat department will be installed in the grocery store at St. Albans, Vt., conducted by G. W. Lepper.

Frank Hemmer and Samuel Ehrmann, who conducted a meat market at 1973 Amsterdam avenue, New York, N. Y., have dissolved partnership.

C. R. Watson, who has conducted a meat and grocery market at Nineteenth street and Broadway, Watervliet, N. Y., for about ten years, has retired. The market will continue, however, under the name of the Bridge Store, under the management of E. T. Ryan.

Samuel Preece has closed his meat market in Clinton, Ind.

New York Section

F. H. Fredericks of the Swift transportation department at Chicago was in New York last week.

Frank L. Gaudreaux, of the Swift soap department, made a trip to Boston during the week.

F. A. Fowler, head of the Swift beef department, returned to Chicago this week, after a brief New York visit.

Edward Morris, Jr., vice-president of Morris & Company, spent a day in New York City during the week.

G. M. Cockle, of the S. & S. Company's accounting department at Chicago, was a visitor to New York territory during the week.

Turkeys were plentiful at 25 cents in the wholesale markets before Christmas. The choicest near-by stuff brought more, of course.

General Manager George J. Edwards, of Swift & Company's New York territory was ill at home for a few days this week, suffering from an attack of erysipelas.

Swift & Company's sales of beef in New York City for the week ending December 18, 1915, averaged as follows: domestic beef, 10.66 cents per pound.

Charles E. Barry, of the Swift beef department at Chicago, who has been in New York for several months, on important business, went to Chicago this week to spend Christmas with his family.

Joseph Wollenberger, 50 years old, a member of the firm of Wollenberger & Strauss, meat dealers, died on Tuesday of last week at his home, 284 Fourteenth street, Brooklyn. He leaves a widow, two sons and a daughter.

S. Bachenheimer, the well-known poultry salesman for so many years on West 14th street with Hoehn & Mayer, died on Thursday of last week as the result of a paralytic stroke. He leaves a widow and four daughters.

A novelty on the local market this week was some fine Christmas beef from Argentina. It was decorated in the typical Christmas style and found ready sale at top price. It was meal-fed beef, which corresponds to the corn-fed variety in this country. Armour & Company dressed it at their new Argentine plant.

Ostrich at \$3 a portion was on sale in New York this week, according to the press agent of a well-advertised New York poultry house. He reported a consignment of 20 birds for this house, which went to New York hotels and restaurants, he said. The meat was reported young and tender, the birds weighing 50 to 60 lbs. each. According to the press agent, this was the first ostrich meat shipment to New York.

The annual entertainment and ball of the East Side Branch, United Master Butchers of America, will be held at the Palm Garden in East 58th street on the evening of Thursday, January 6, 1916. The ball committee, of which Jesse Simon of No. 1577 Third avenue is chairman, is planning for the biggest time yet, which is saying a good deal, as these East Side Branch parties are always just about the best in town.

Eva Liebman, who conducts a butcher shop at No. 530 Brook avenue, was fined \$10 in the Morrisania Court last week by Magistrate Murphy for having on sale meat unfit for human consumption. Inspector Regan, of the Health Department, told the Court he visited the shop on November 29 and found five pounds of veal and five pounds of chopped meat that was putrid and decomposed. Mrs. Liebman admitted that the meat was not good, and said she intended throwing it out when the inspector came.

The following is a report of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending December 18, 1915, by the New York City Department of Health: Meat.—Manhattan, 4,577 lbs.; Brooklyn, 16,590 lbs.; The Bronx, 33 lbs.; total, 21,200 lbs. Fish.—Manhattan, 3,121 lbs.; Brooklyn, 40 lbs.; The Bronx, 300 lbs.; total, 3,461 lbs. Poultry and Game.—Manhattan, 4,389 lbs.; Brooklyn, 643 lbs.; The Bronx, 49 lbs.; Queens, 5 lbs.; total, 5,086 lbs.

As the twig is bent, so the tree's inclined. As a business is attended to, so it will grow or shrink. The W. J. Farrell Co., Inc., at 427 West 14th street, has grown by leaps and bounds, and is now a very important factor in the 14th street market. This growth was materially assisted by its able manager, Happy A. Grant, who has found it necessary, owing to the increased business, to add No. 425, the big store next door, to his already large establishment. Recently, H. D. Faulkner associated himself with the firm as solicitor and Western representative. He has had many years of poultry experience, and is considered one of the bright lights in the trade. These are the kind of men that have helped the Farrell Company to become famous.

Felix Ermann, a butcher at No. 2216 Eighth avenue, was sentenced to three months in the penitentiary last week on his plea of guilty in Special Sessions to the charge of using trick scales. Commissioner of Weights and Measures Hartigan declared the cheating contrivance which Ermann had attached to the scales was the most ingenious he had seen. According to Inspector Albert Lutz, of the Mayor's Bureau of Weights and Measures, Ermann was able to stand aside and manipulate the contrivance so that he gained ten ounces from any purchase weighed by his clerks, who thought they were giving true weight. The scales sat flat on the counter, on a low base. Attached to the underside of them was a string that ran through a small hole in the counter, and connected with a wire on the end of which was a ten-ounce piece of lead. This lead rested in a box, which could be manipulated by a small piece of board attached to the floor by a hinge and resembling a sewing machine pedal. When touched with the toe, this pedal allowed the ten-ounce weight to drop, thus pulling downward on the scales and bringing the indicator ten ounces above the actual weight.

PERMITS HORSE FLESH AS FOOD.

The New York City Board of Health this week stirred up a big controversy and considerable sensational newspaper excitement by amending the city's sanitary code to permit the sale of horseflesh as food. The clause in the code forbidding such sale was revoked, and hereafter if anybody desires to kill and sell such meat he will not be doing so in violation of law.

Whether this letting down of the bars will result in any material results remains to be seen. It is a proposition sufficiently new to New Yorkers to cause them to pause and think. The reason given for the change was that more and cheaper meat might be needed here. Whether horses fit for anything but the boneyard or slaughterhouse would be profitably converted into meat is a question yet to be proved.

Health Commissioner Emerson said that old horses not good for work might properly and profitably be fattened for food use. He said the Board of Health desired to open the way for an inexpensive and healthy meat supply for the people of New York City who could not afford beef, mutton, pork, etc.

"Horse food can be obtained by the thrifty here as well as abroad," he said. "Hereafter, instead of being sold for their bones, which are worth little or nothing, old horses can be fattened up and disposed of as meat."

The commissioner hastened to say that while the Health Department does not exactly recommend the eating of horse meat it does wish to assure those whose tastes incline that way that there is no harm in eating it. From the point of view of health, the new food has its advantages over some of the meats now consumed. For instance, the commissioner says, the horse has never suffered with tuberculosis and practically never communicates a malignant disease to human beings.

"There is no medical or sanitary reason to prevent equine flesh from being edible," continued the commissioner. "The relative value of horse meat abroad is shown by the experience of our veterinarian, Dr. Ackerman, who found that in Brussels horse meat from England was bringing higher prices than Argentine beef."

Commissioner Emerson warned dealers not to try to sell horse meat for something else, as they would be severely punished if they did. He also stated that horse meat inspection would be as severe and thorough as that governing other meat products.

FEDERAL AUTHORITIES SKEPTICAL.

Livestock and meat experts in the Federal Department of Agriculture were officially mum this week when The National Provisioner's Washington representative sought their opinion on the ruling of Health Commissioner Emerson of New York City, to the effect that horse meat may be sold as food for human consumption in that city on and after January 1.

New York is the first and only city in the

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LIQUORS AND APPAREL

United States to sanction the experiment, and government officials in Washington were considerably surprised, and even shocked in some instances.

When questioned by The National Provisioner's representative, and told the facts as reported in the newspapers from New York, the Federal experts took the news in a variety of ways. Some laughed and others seemed to think that the correspondent was springing a belated April Fool joke. One prominent official of the Bureau of Animal Industry evidently thought the reporter was getting fresh with a busy man on a busy day, for his secretary was incredulous when the query was put, and came back later with the statement that "Dr. ——— is out, and er—er—I guess he won't be back today."

Nobody would consent to be quoted, however, but if the horse fad spreads there will be some activity from the Washington end. It seems certain, even at this writing, that the national government will not approve of the Dobbin chop, the colt outlet and the mustang rib roast—at least, not just now.

JERSEY FERRY RATES NOT RAISED.

The Interstate Commerce Commission has denied the plea of the Erie Railroad Company to be allowed to raise rates on freight on its eight ferryboats which ply between Jersey City and 23rd street and Chambers street in New York City. The new rates are under suspension until January 23, 1916, and now must be dropped altogether. Jersey City interests, the Merchants' Association of New York, Swift & Company, the Motor Truck Company of America and the P. Lorillard Company were the complainants.

The Commission found that the proposed increases would have meant an added profit of \$324.81 a day, or nearly \$100,000 a year, and that this would have increased the expense of the shippers as high as 57 per cent. in many instances. These figures were based on close tabulation of the traffic for 60 days. The Commission found no justification for the claim of the respondents that the shippers are not bearing their share of the cost of transportation.

FEDERAL MEAT INSPECTION.

(Concluded from page 16.)

The number of certificates of exemption outstanding at the close of the fiscal year was 2,130, an increase of 203 over the preceding year. During the year 134 certificates were canceled on account of the dealers retiring from business or ceasing to make interstate shipments, 34 were canceled for violations of the regulations, and 4 on account of either regular or market inspection being granted, making a total of 172 cancellations. In some cases the certificates were reissued when busi-

ness was resumed or when the insanitary conditions had been corrected.

Shipments by Retail Dealers and Butchers.

During the fiscal year 84,769 shipments were made by retail dealers and butchers holding certificates of exemption, as compared with 114,976 shipments in the fiscal year 1914. The products so shipped were:

Country of origin.	Fresh and refrigerated meats.		Cured and canned meats.		Other products.	Total weight.
	Beef.	Pounds.	Other classes.	Pounds.	Pounds.	Pounds.
Argentina	141,724,204		11,596,377		2,679,842	157,849,799
Australia	7,856,818		1,423,940		42,313	13,882,506
Canada	14,799,718		11,813,133		1,812,294	44,108,362
Uruguay	19,208,342		1,234,137		102,996	21,025,086
Other countries	5,026,471		1,967,549		544,245	8,157,684
Total	158,615,553		28,035,136		5,181,690	245,023,437

Product.	Number.	Pounds.
Beef, carcasses, 2,084 quarters)	521	231,821
Calves, carcasses	41,340	3,547,551
Sheep, carcasses	1,717	68,268
Swine, carcasses	1,025	101,861
Beef, fresh	1,760,218
Veal, fresh	238,048
Mutton, fresh	523,271
Pork, fresh	300,350
Cured meats	490,987
Lard	44,375
Sausage	100,770
Miscellaneous (scrapple, tripe, head cheese, etc.)	66,504
Total	44,603	7,474,024

Shipments of Farm-Slaughtered Products.

During the fiscal year 78,026 interstate shipments were made of meats and meat food products from animals slaughtered by farmers on the farm, as compared with 87,155 shipments during the fiscal year 1914. The products so shipped were as follows:

Product.	Number.	Pounds.
Beef, carcasses (6,188 quarters)	1,547	617,286
Calves, carcasses	107,426	9,900,643
Sheep, carcasses	8,986	344,864
Swine, carcasses	17,068	2,047,780
Beef, fresh	44,298
Veal, fresh	84,905
Mutton, fresh	6,622
Pork, fresh	329,880
Cured meats	727,960
Lard	213,607
Sausage	128,163
Miscellaneous (scrapple, tripe, head cheese, etc.)	45,738
Total	135,027	14,491,746

Inspection of Imported Meats.

Under the provisions of the tariff act of

October 3, 1913, inspections of imported meats and meat food products were made by the bureau as shown in the following table. Compared with the nine months of the fiscal year 1914 in which the law was effective, there was a small proportionate decrease in the quantity of products received.

Import meat and meat food products inspected:

Country of origin.	Fresh and refrigerated meats.		Cured and canned meats.		Other products.	Total weight.
	Beef.	Pounds.	Other classes.	Pounds.	Pounds.	Pounds.
Argentina	141,724,204		11,596,377		2,679,842	157,849,799
Australia	7,856,818		1,423,940		42,313	13,882,506
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Cured meats	490,987
Lard	44,375
Sausage	100,770
Miscellaneous (scrapple, tripe, head cheese, etc.)	66,504
Total	44,603	7,474,024

The following statement shows the condemnations of imported meats and the amount refused entry on account of lack of foreign certificate or other failure to comply with the regulations:

Product.	Condemned.		Refused entry.
	Pounds.	Pounds.	Pounds.
Beef	1,448,132	25,293	
Veal	778	594	
Mutton	424,236	37,477	
Pork	147,145	7,000	
Total	2,020,291	70,454	

At the request of the War and Navy Departments, inspections were made of meat and meat food products offered for the use of the Army and the Navy to determine whether they conformed to the specifications. The meats and products inspected for the Army amounted to 87,982 pounds, all of which conformed to the requirements. For the Navy 12,808,056 pounds was inspected, of which 455,479 pounds was rejected.

Meat-Inspection Laboratories.

In the general plan to separate the regulatory and research work at the beginning of the fiscal year the seven meat-inspection laboratories were transferred from the Bio-chemic Division to the Meat Inspection Division.

Samples to the number of 33,021 were analyzed, of which 30,666 were domestic, 1,854 imported, and 501 miscellaneous products. Besides meat and products the samples comprised curing materials, pickling solutions, cereals, spices, condiments, colors, waters, gelatins, inks and ink ingredients, mineral oils for denaturants, inedible greases, process or renovated butter, and paints and lacquers. Of the samples examined, 1,310, or approximately 4 per cent., were found not to conform to the regulations.

The water supply from 304 establishments was examined, and 31 water supplies were found to be polluted and their use in the preparation of meat and products was discontinued.

The objectionable preservative most frequently found was boric acid, and it usually occurred as an impurity in saltpeter and nitrate of soda (Chile saltpeter), and had not been intentionally added to meat food products as a preservative. Most cases of mislabeling were due to short weight and the presence of cereal in meat products, and these were found most frequently in imported products.

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J-M Pure Cork Sheets	J-M Granulated Cork
J-M Impregnated Cork Boards	J-M Hair Felt
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LIVE CATTLE.

Good to choice native steers	\$7.50@8.85
Poor to fair native steers	6.00@7.40
Oxen and stags	4.25@7.00
Bulls	4.50@6.50
Cows	3.00@6.35
Good to choice steers one year ago	8.00@9.50

LIVE CALVES.

Live calves, com. to prime, per 100 lbs.	10.00@10.50
Live calves, yearlings	@ 4.50
Live calves, barnyard, per 100 lbs.	5.00@ 5.75
Live calves, heifers, per 100 lbs.	@ 5.50

LIVE SHEEP AND LAMBS.

Live lambs, good to prime	@ 9.25
Live lambs, yearlings	@ 7.50
Live sheep, culls	—@—
Live sheep, fair to prime	4.00@ 6.00

LIVE HOGS.

Hogs, heavy	@ 7.00
Hogs, medium	@ 7.00
Hogs, 140 lbs.	@ 6.90
Pigs	@ 6.50
Boughs	@ 6.00

DRESSED BEEF.

CITY DRESSED.

Choice native heavy	14	@ 15
Choice native light	13	@ 14
Native, common to fair	11	@ 13

WESTERN DRESSED BEEF.

Choice native heavy	@ 13
Choice native light	@ 13
Native, common to fair	@ 12
Choice Western, heavy	@ 11½
Choice Western, light	@ 10½
Common to fair Texas	@ 9½
Good to choice heifers	@ 13
Common to fair heifers	@ 10
Choice cows	@ 9½
Common to fair cows	@ 9
Fleshy Bologna bulls	9 @ 9½

BEEF CUTS.

	Western.	City.
No. 1 ribs	15 @ 16	@ 19
No. 2 ribs	14 @ 14½	@ 17
No. 3 ribs	10 @ 11	@ 14
No. 1 loins	15 @ 16	@ 20
No. 2 loins	14 @ 14½	@ 18
No. 3 loins	10 @ 11	@ 15
No. 1 hinds and ribs	13 @ 13½	15½ @ 16½
No. 2 hinds and ribs	13 @ 13	13 @ 15
No. 3 hinds and ribs	12 @ 12½	11½ @ 12½
No. 1 rounds	@ 11	@ 12
No. 2 rounds	10 @ 10½	@ 11
No. 3 rounds	@ 9	@ 10
No. 1 chucks	11 @ 11½	@ 13
No. 2 chucks	10 @ 10½	@ 12
No. 3 chucks	9 @ 9½	@ 11½

DRESSED CALVES.

Veals, city dressed, good to prime, per lb.	@ 18
Veals, country dressed, per lb.	@ 16½
Western calves, choice	@ 16
Western calves, fair to good	@ 14
Grassers and buttermilks	@ 10

DRESSED HOGS.

Hogs, heavy	@ 9½
Hogs, 180 lbs.	@ 10
Hogs, 160 lbs.	@ 10½
Hogs, 140 lbs.	@ 10½
Pigs	@ 11½

DRESSED SHEEP AND LAMBS.

Spring lambs, choice	@ 16
Lambs, choice	@ 15
Lambs, good	@ 14
Lambs, medium to good	@ 13
Sheep, choice	@ 12
Sheep, medium to good	@ 11
Sheep, culls	@ 10

PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs. avg.	@ 18½
Smoked hams, 12 to 14 lbs. avg.	@ 17½
Smoked hams, 14 to 16 lbs. avg.	@ 17
Smoked picnic, light	@ 13
Smoked picnic, heavy	@ 12½
Smoked shoulders	@ 13
Smoked bacon, boneless	@ 16
Smoked bacon (rib in)	@ 15
Dried beef sets	@ 25
Smoked beef tongue, per lb.	18 @ 19
Pickled bellies, heavy	@ 13

FRESH PORK CUTS.

Fresh pork loins, city	@ 14½
Fresh pork loins, Western	10½ @ 13
Frozen pork loins	—@—
Fresh pork tenderloins	@ 25
Frozen pork tenderloins	@ 22
Shoulders, city	@ 14
Shoulders, Western	@ 11½
Butts, regular	@ 12½
Butts, boneless	@ 14
Fresh hams, city	@ 16
Fresh hams, Western	@ 14½
Fresh picnic hams	@ 11

BONES, HOOF AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 pcs.	75.00 @ 80.00
Flat shin bones, avg. 40 to 45 lbs. per 100 pcs.	65.00 @ 70.00
Black hoofs, per ton	@ 30.00
Striped hoofs, per ton	@ 40.00
White hoofs, per ton	80.00 @ 85.00
Thigh bones, avg. 85 to 90 lbs. per 100 pcs.	85.00 @ 90.00
Horns, avg. 7½ oz. and over, No. 1's.	125.00 @ 150.00
Horns, avg. 7½ oz. and over, No. 2's.	@ 75.00
Horns, avg. 7½ oz. and over, No. 3's.	@ 50.00

BUTCHERS' SUNDRIES.

Fresh steer tongues	11 @ 13½ c. a pound
Fresh cow tongues	8 @ 10c. a pound
Calves' heads, scalded	55 @ 60c. a piece
Sweetbreads, veal	25 @ 75c. a pair
Sweetbreads, beef	25 @ 30c. a pound
Calves' livers	25 @ 25c. a pound
Beef kidneys	10 @ 14c. a pound
Mutton kidneys	@ 10c. a piece
Livers, beef	11 @ 13c. a pound
Oxtails	9 @ 10c. a piece
Hearts, beef	7 @ 8c. a pound
Rolls, beef	@ 30c. a pound
Tenderloin, beef, Western	25 @ 35c. a pound
Lambs' fries	8 @ 10c. a pair
Extra lean pork trimmings	@ 16c. a pound
Blade meat	@ 13c. a pound

BUTCHERS' FAT.

Ordinary shop fat	@ 3½
Suet, fresh and heavy	@ 5½
Shop bones, per cwt.	25 @ 35

SAUSAGE CASINGS.

Sheep, imp., wide, per bundle	@ 60
Sheep, imp., medium wide, per bundle	@ 80
Sheep, imp., medium, per bundle	@ 60
Sheep, imp., narrow, per bundle	@ 40
Hog, free of salt, tes. or bbls., per lb., f. o. b. New York	@ 45
Hog, extra narrow selected, per lb.	@ 65
Hog, middles	@ 12
Beef rounds, domestic, per set, f. o. b. New York	@ 18
Beef rounds, export, per set, f. o. b. New York	@ 32
Beef bungs, piece, f. o. b. New York	@ 17
Beef middles, per set, f. o. b. New York	@ 57
Beef weasands, No. 1s, each	@ 7½
Beef weasands, No. 2s, each	@ 4½
Beef bladders, small, per doz.	@ 80

SPICES.

	Whole.	Ground.
Pepper, Sing., white	20½	22½
Pepper, Sing., black	15½	17½
Pepper, Penang, white	18½	20½
Pepper, red	27	30
Allspice	5½	7½
Cinnamon	16	20
Coriander	5½	7½
Cloves	23	26
Ginger	15	18
Mace	60	64

SALTPETRE.

Refined	36 @ 38
---------	---------

GREEN CALFSKINS.

No. 1 skins	@ 28
No. 2 skins	@ 26
No. 3 skins	@ 13
Branded skins	@ 22
Ticky skins	@ 22
No. 1 B. M. skins	@ 26
No. 2 B. M. skins	@ 19
No. 1, 12½-14	@ 3.80
No. 2, 12½-14	@ 3.05
No. 1 B. M., 12½-14	@ 3.05

No. 2 B. M., 12½-14	@ 2.25
No. 1 kips, 14-18	@ 3.55
No. 2 kips, 14-18	@ 3.30
No. 1 B. M. kips	@ 3.30
No. 2 B. M. kips	@ 2.15
No. 1, heavy kips, 18 and over	@ 4.40
No. 2, heavy kips, 18 and over	@ 4.15
Branded kips	@ 2.80
Heavy branded kips	@ 3.80
Ticky kips	@ 2.80
Heavy ticky kips	@ 3.80

DRESSED POULTRY.

TURKEYS.

Fresh killed—	
Maryland and Delaware, fancy	@ 28
Maryland and Del., fair to good average	@ 26
State and Pennsylvania, good to fancy	@ 27
Western, spring, dry-pkd., fancy	@ 25
Western, spring, dry-pkd., fair to good	@ 24
Western, spring, scalded, fancy	@ 26
Ky. and Tennessee, dry-pkd., choice	@ 24
Texas, dry-pkd., fancy	@ 24

CHICKENS.

Fresh dry packed, 12 to box—	
Western, milk-fed, dry-pkd., 18 to 24 lbs. per doz., per lb.	@ 27
Western, milk-fed, dry-pkd., 25 to 30 lbs. to doz., lb.	@ 23
Western, milk-fed, dry-pkd., 31 to 36 lbs. to doz., per lb.	@ 18½
Western, milk-fed, dry-pkd., 43 to 46 lbs. to doz., per lb.	@ 19
Western, corn-fed, dry-pkd., 18 to 24 lbs. to doz., lb.	@ 25
Western, corn-fed, dry-pkd., 25 to 30 lbs. to doz., lb.	@ 22
Western, corn-fed, dry-pkd., 31 to 36 lbs. to doz., lb.	@ 17½
Western, corn-fed, dry-pkd., 43 to 46 lbs. to doz.	@ 18
Fresh dry-packed, barrels—	
Phila. and L. I., fancy, 5 to 4 lbs. to pair	@ 30
Philadelphia, fancy roasters	@ 25
Phila. and L. I., aver. 6 to 7 lbs. to pair	@ 21
Nearby, equal, per pair	@ 60
Virginia, milk-fed, 5 to 7 lbs. to pair	@ 18
Western, dry-pkd., milk-fed, 5 to 6 lbs. to pair	@ 17½
Western, dry-pkd., corn-fed, 5 to 6 lbs. to pair	@ 16½
Ohio and Michigan, scalded, 8 lbs. and over	@ 18
Other Western, scalded, 8 lbs. and over	@ 17½
Other Western, scalded, mixed weights	@ 16
Fowl—Dry packed, 12 to box—	
Western boxes, 48 to 55 lbs. to doz., dry-picked	@ 17
Western boxes, 36 to 42 lbs. to doz., dry-picked	@ 15½
Old Cocks, per lb.	@ 13
Fowl—bbls.—	
Southern and S.W., dry-pkd., avg. best	@ 15½
Other Poultry—	
Squabs, prime, white, 10 lbs. to doz. per doz.	@ 4.75
Ohio and Michigan spring ducks	@ 18
Geese, Maryland, fancy	@ 20

LIVE POULTRY.

Chickens, nearby choice	14½ @ 15
Fowls, heavy	14½ @ 15
Roosters	@ 11
Ducks, State, Spring	@ 16
Geese, per lb.	14 @ 15

BUTTER.

Creamery, extra (92 score)	34½ @ 35
Creamery, higher (scoring lots)	35½ @ 36
Creamery, Firsts	28½ @ 33½
Process, Extras	24½ @ 25½
Process, Firsts	23½ @ 24

EGGS.

Fresh gathered, extras	36 @ 37
Fresh gathered, extra firsts	34 @ 35
Fresh gathered, firsts	32 @ 33
Fresh gathered, seconds	30 @ 31
Fresh dirties, No. 1	22 @ 23
Fresh chex, good to choice	20 @

FERTILIZER MARKETS.

BASIS NEW YORK DELIVERY.

Bone meal, steamed, 3 and 50, per ton	@ 30.00
Bone meal, raw, per ton	@ 35.00
Dried blood, high grade	@ 3.30
Nitrate of soda—spot	@ 3.25
Bone black, discard, sugar house del.	
New York	@ 21.00
Ground tankage, N. Y., 9 to 12 per cent. ammonia	3.25 and 10c.
Garbage tankage	@ 7.00
Fish scrap, dried, 11 p. c. ammonia and 15 p. c. bone phosphate, delivered, Baltimore	3.50 and 10c.
Foreign fish guano, testing 13@14% ammonia and about 10% B. Phos.	
Lime	—@—
Wet, acidulated, 7 p. c. ammonia per ton, f. o. b. factory (35c. per unit available phos. acid)	nom @ 2.70 and 35c.
Sulphate ammonia, for shipment, per 100 lbs., guar., 25%	@ 3.65
Sulphate ammonia, per 100 lbs., spot, guar., 25%	@ 3.65

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NEW YORK AND CHICAGO

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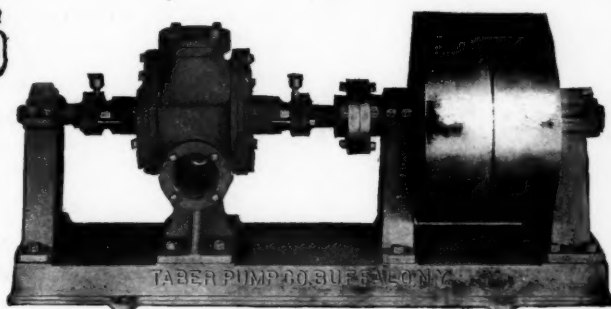
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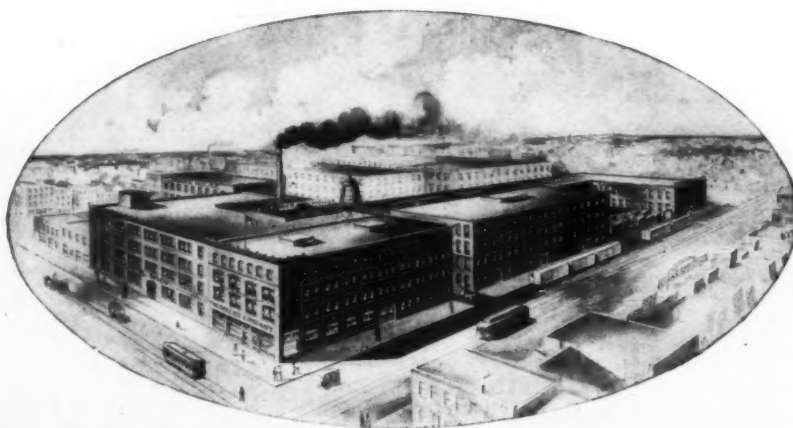
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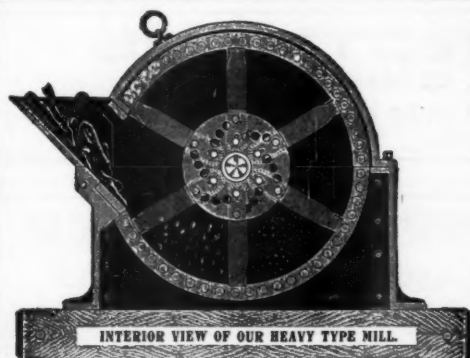
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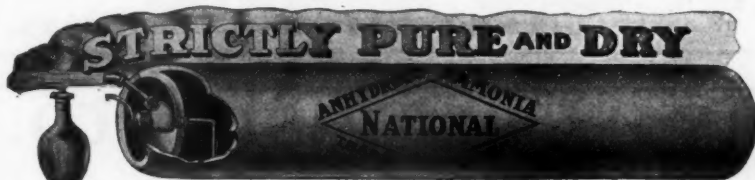
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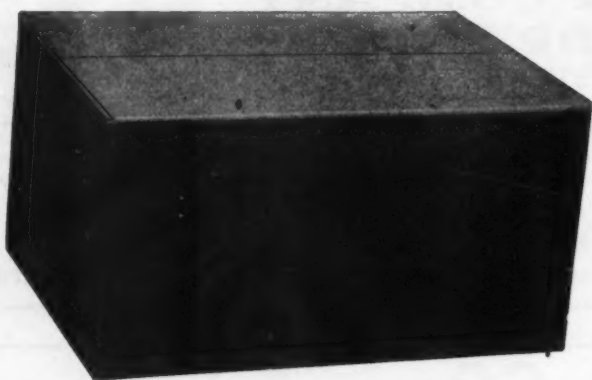
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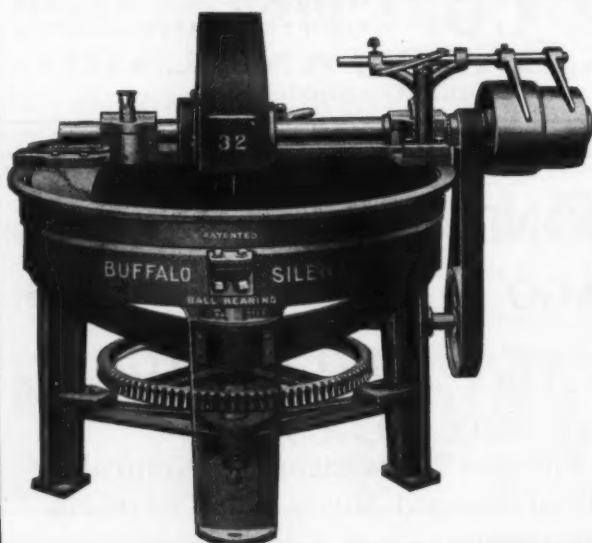
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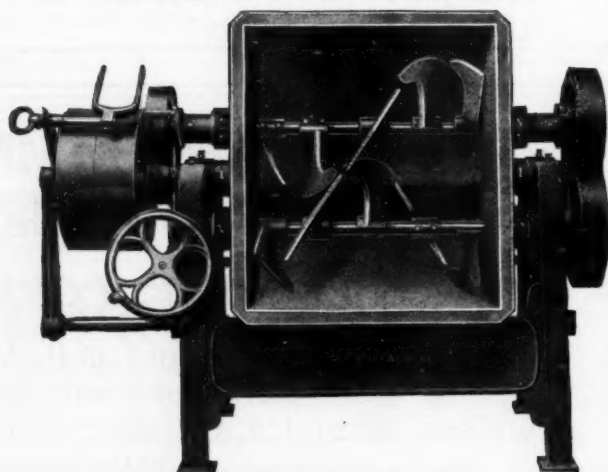
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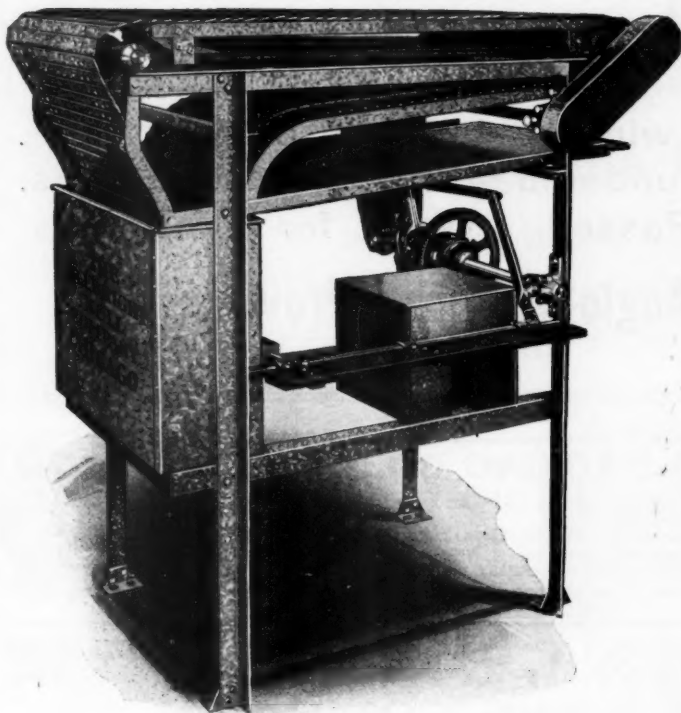
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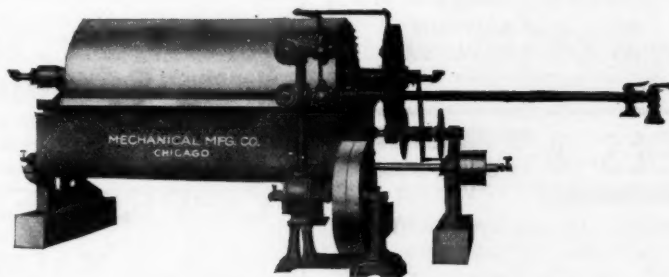
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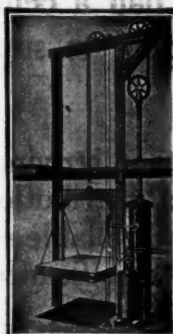
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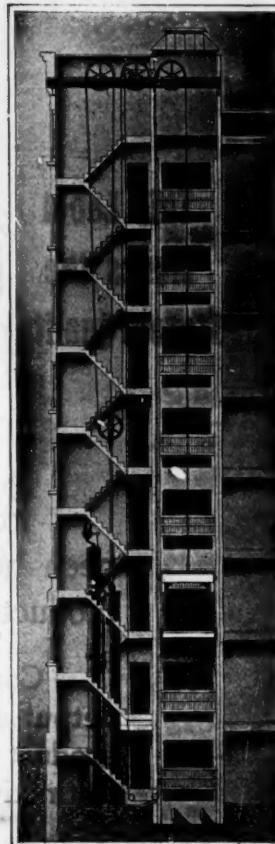
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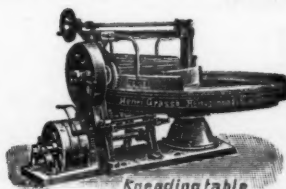
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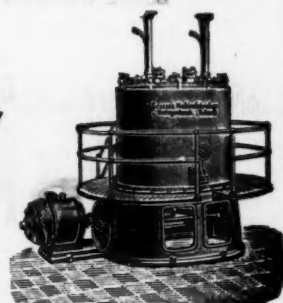
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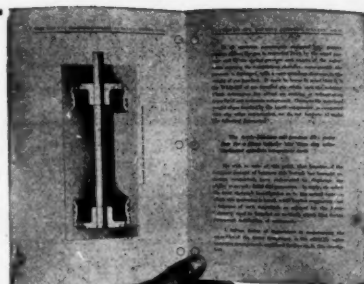
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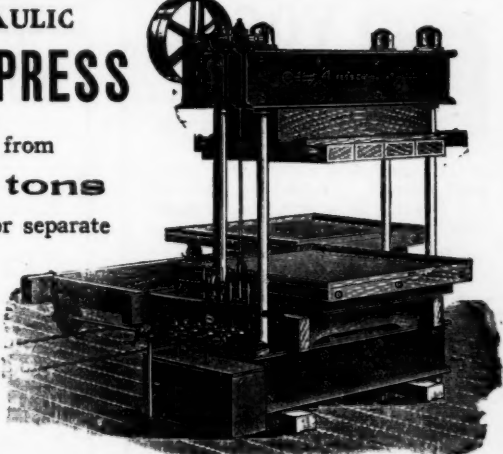
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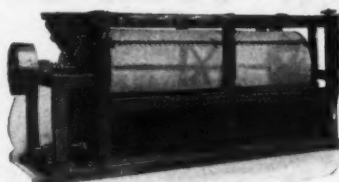
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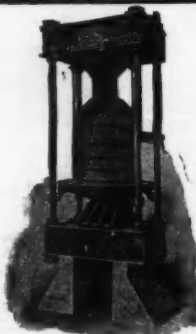
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The directions for treating manure with Borax to kill fly eggs and maggots are as follows:

Apply 10 ounces of Borax to every 10 cubic feet of manure immediately upon its removal from the barn. Apply the Borax particularly around the outer edges of the pile with a flour sifter or any fine sieve, and sprinkle 2 or 3 gallons of water over the borax-treated manure. The treatment should be repeated with each addition of fresh manure.

Borax may also be applied to garbage, floors, crevices in barns, stables, meat markets, etc., as well as to street sweepings. Water should be added, as is the case with manure.

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ALPHABETICAL INDEX TO ADVERTISERS

A —Acme Packing Co.....	9	Hartford City Paper Co.....	20	Parker & Co., M. K.....	—
Adler & Co., Sig.....	37	Haynes, W. G.....	47	Paterson Parchment Paper Co.....	9
Agar Co., John.....	37	Hearn & Son.....	43	Penn Beef Co.....	47
Allbright-Nell Co.....	9	Heil Packing Co.....	10	Phoenix Cotton Oil Co.....	27
American By-Product Machinery Co.....	50	Hoffman Co., J. S.....	12	Picard-Law Co.....	26
American Cotton Oil Co.....	—	Hollenbach, C.....	12	Pioneer Box Co.....	28
American Oil Treating & Hardening Co., The.....	27	Hormel & Co., Geo. A.....	7	Pittsburgh Provision & Packing Co.....	10
American Process Co.....	38	Hulme, W. B.....	37	Poels & Brewster.....	12
Anders Construction Co.....	49	Hunter, Robert H.....	—	Press & Co., W. G.....	37
Anderson & Co., W. P.....	37	Hutwelker & Briggs Co.....	47	Price & Co., E. C.....	—
Anglo-American Provision Co.....	10			Procter & Gamble.....	26
Arbogast & Bastian Co.....	47	I —Independent Packing Co.....	12	Proposals.....	—
Arctic Ice Machine Co.....	45	Indianapolis Abattoir Co.....	11		
Armour & Co.....	14			R —Randall & Co., R. T.....	45
Armour Ammonia Works.....	14	J —Jamison Cold Storage Door Co.....	33	Reardon & Son Co., John.....	6
Aspegren & Co.....	27	Johns-Manville Co., H. W.....	43	Reed, Frank C.....	46
Atkins, Chas. G.....	36	Johnson Co., T.....	12	Reed's Sons, C. H.....	47
		Johnson & Co., W. B.....	46	Remington Machine Works.....	49
B —Bartlett & Snow, C. O.....	49	Johnson-Morse Can Co.....	—	Ridgway & Co., Craig.....	13
Battelle & Renwick.....	50	Johnston, E. E.....	47	Rieser, A. L.....	12
Bechstein & Co.....	12			Rohe & Bro.....	1
Belz Provision Co., J. H.....	10	K —Kentucky Refining Co.....	26	Roth Packing Co., John C.....	50
Boomer & Boschert Press Co.....	49	King & Co.....	47		
Bower Chemical Mfg. Co., Henry.....	33	Kissel Motor Car Co.....	—	S —St. Louis Independent Packing Co.....	7
Boyd, Lunham & Co.....	7	Klinck Packing Co., C.....	6	Sartorius Provision Co.....	10
Brand, Herman.....	46	Krey Packing Co.....	10	Schenk & Sons Co.....	10
Brandt, Chas.....	46			Sinclair & Co., Ltd., T. M.....	12
Brecht Company, The.....	11	L —Lange, W. P.....	30	Smith & Sons' Company, Theodore.....	51
Brennan Packing Co.....	46	Langton Brokerage Co.....	12	Smith Sons Co., John E.....	8
Brittain & Company.....	7	Lesser, Fred.....	47	Springfield Provision Co.....	46
Buckley, J. J.....	6	Levi & Co., Berth.....	12	Squire & Co., John P.....	46
		Libby, McNeill & Libby.....	13	Standard Asphalt & Rubber Co.....	1
C —Chemical & Engineering Co.....	—	Livzey, John R.....	47	Stedman's Foundry & Machine Works.....	50
Chicago Mill & Lumber Co.....	8	Lynn Superior Co.....	41	Stern & Son, Joseph.....	46
Chicago Packing Co.....	37			Stern Co., Marcus.....	30
Cincinnati Butchers' Supply Co.....	—	M —McArdle & Co.....	12	Stevenson Cold Storage Door Co., The.....	50
Clothel Co., The.....	50	McMillan Co., J. T.....	9	Sulzberger & Sons Co.....	5
Comstock, C. B.....	46	Martin Co., D. B.....	45	Swenson Evaporator Co.....	18
Consolidated Dressed Beef Co.....	45	Mayer & Bro., O. F.....	12	Swift & Company.....	IV
Corkran, Hill & Co.....	6	Mechanical Mfg. Co.....	11		
Cudahy Packing Co.....	7	Miller & Hart.....	7	T —Taber Pump Co.....	1
D —Danahy Packing Co.....	46	Moneyweight Scale Co.....	12	Thomas-Albright Co.....	50
Dashew, Leon.....	37	Moore, Wm. H.....	46	Tomkins-Summer Co.....	—
Davis & Co., D. I.....	36	Morrell & Co., John.....	47	Tropical Paint & Oil Co.....	38
Doggett Company, L. C.....	37	Morris & Co.....	37		
Dunlevy Packing Co.....	46	Muhs Co., Henry.....	9	U —United Cork Companies.....	—
		Myles Salt Co.....	46	United Dressed Beef Co.....	6
F —Fairbank Co., N. K.....	25			United Home Dressed Meat Co.....	50
Federal Motor Truck Co.....	—	N —Nagle Packing Co.....	19	U. S. Sanitary Effluents Separating Apparatus.....	—
Felin & Co., John J.....	7	National Ammonia Co.....	5		
Field & Co., Julian.....	46	National Box Co.....	—	V —Van Creveld & Fabre.....	—
Ford Co., J. B.....	34	National Cash Register Co.....	—	Vogt & Sons, F. G.....	50
Fort Worth Laboratories.....	—	N. Y. Butchers' Dressed Meat Co.....	49		
Frick Company.....	32	New York Independent Meat Co.....	46	W —Walsh, Chas. J.....	—
		North Packing & Provision Co.....	6	Wannenwetsch & Co., C. H. A.....	30
G —Gardner & Lindberg.....	36			Welch, Holme & Clark Co.....	23
General Electric Co.....	111	O —Oberndorf & Sons, H.....	37	Western Packing & Provision Co.....	9
Gifford-Wood Co.....	32	Ohio Provision Co.....	11	Westinghouse Electric & Mfg. Co.....	—
Grasso's Machine Works.....	13	Omaha Packing Co.....	11	Williams, C. H.....	12
Guggenheim Bros.....	6	Oppenheimer & Co., S.....	12	Williams Patent Crusher & Pulverizer Co.....	5
		Oppenheimer Casing Co.....	12		
H —Haberkorn Bros.....	46	P —Pacific Coast Borax Co.....	50	Y —York Manufacturing Co.....	33
Hammond & Co., G. H.....	7	Packard Motor Car Co.....	—	Z —Zaun, H. C.....	46
Harris Abattoir Co.....	6	Packers' Architectural & Engineering Co.....	36	Ziegler & Co., J. B.....	—
				Zimmermann Co., M.....	47

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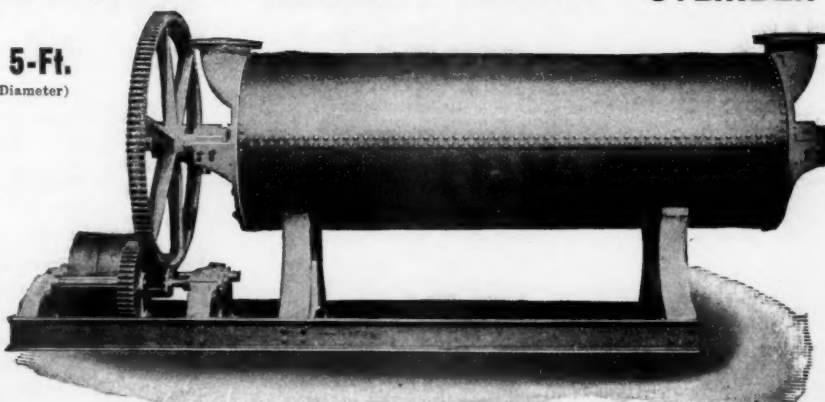
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AMMONIA.

Armour & Company.
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Brecht Co., The.
Morris & Company.
National Ammonia Co.

ARCHITECTS AND ENGINEERS.

Allbright-Nell Co.
American By-Product Machinery Co.
Atkins, Chas. G.
Brecht Company, The.
Cincinnati Butchers' Supply Co.
Comstock, C. B.
Davis & Co., D. I.
Gardner & Lindberg.
Mechanical Mfg. Co., The.
Packers' Architectural & Engineer-
ing Co.
Wannenwetsch & Co., C. H. A.

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American By-Product Machinery Co.
Bartlett, C. O., & Snow Co.
Brecht Company, The.
Cincinnati Butchers' Supply Co.
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izer Co.

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Pacific Coast Borax Co.
Welch, Holme & Clark Co.

BOXES.

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National Box Co.
Pioneer Box Co.

BUTCHERS' FIXTURES AND SUP- PLIES.

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Brecht Company, The.
Cincinnati Butchers' Supply Co.
Gifford-Wood Co., The.
Ford Co., J. B.
Jamison Cold Storage Door Co.
Oppenheimer, S., & Co.
Randall & Co., R. T.
Smith's Sons Co., John E.
Stevenson Cold Storage Door Co., The.

BUTTERINE MACHINERY.

Grasso's Machine Works.
Mechanical Mfg. Co.

CANNING MACHINERY.

Allbright-Nell Co.
American By-Product Machinery Co.
Brecht Company, The.
Mechanical Mfg. Co., The.

CANS.

Brecht Company, The.
Johnson-Morse Can Co.

CASINGS (SEE ALSO PACKERS).

Beckstein & Co.
Brecht Company, The.
Cincinnati Butchers' Supply Co.
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Levi, Berth., & Co.
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Oppenheimer, S., & Co.
Oppenheimer Casing Co.
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Van Creveld & Fabre.

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Fort Worth Laboratories.

COMMISSION MERCHANTS, BRO- KERS AND EXPORTERS.

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Co., The.
Anderson & Co., W. P.
Aspegren & Co.
Duggett Co., L. G.
Field & Co., Julian.
Haynes, W. G.
Holme, W. B.
Johnston, B. H.
Langton Brokerage Co.
New York Independent Meat Co.
Oberndorf & Sons, H.
Parker & Co., M. K.
Penn Beef Co.
Press & Co., W. G.
Reed, Frank C.
Rieser, A. L.
Tomkins-Summer Co.
Williams, C. H.
Zaun, H. C.
Ziegler & Co., J. B.

CONVEYORS.

Allbright-Nell Co.
Brecht Company, The.
Gifford-Wood Co.
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(See also Fertilizer Machinery.)

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izer Co.

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Kingsan & Co., Ltd.
Kilnack, C. Packing Co.
Krey Packing Co.
Libby, McNeill & Libby.
McMillan Co., J. T.
Martin Co., D. B.
Mayer & Bro., O. F.
Morrell & Co., Ltd., John.
Morris & Co.
Muhs Co., The Henry.
Nagle Packing Co.
N. Y. Butchers' Dressed Meat Co.
New York Independent Meat Co.
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Omaha Packing Co.
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Roth Packing Co., John C.
Sartorius Provision Co.
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Sterna & Son, Inc., Joseph.
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Brecht Company, The.
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McMillan Co., J. T.
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G-E Motors whose capacity totals several thousand horsepower are being used by the Cudahy Packing Company.

The illustration shows two motors which drive a vacuum pump, meat chopper, hasher and corn beef filler.

The following advantages have been realized from G-E motor drive in packing houses:—

- Saving of power and transmission losses.
- Improved sanitation.
- Economy of space.
- Improved natural lighting.
- Increased reliability.
- Increased production.
- Uniform speed.

Accurate records of power costs for different departments.

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Our engineers will be pleased to lay out a motor drive for your plant.

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Motor Agencies in all large cities and towns.

5835

Brookfield
Pork
Sausage

Brookfield
Pork S
Swift &

Swift & Company, U.S.A.

The illustration depicts a man in a heavy winter coat and a knit hat, walking through a snowy landscape. He is carrying a large box of Brookfield Pork Sausage under his arm. The box features the product name and the Swift & Company logo. The background shows a snowy field with some bare trees in the distance. The overall style is that of a vintage advertisement.

